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Provisioner

MAY 12, 1956

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THE NATIONAL *Provisioner*

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CONTENTS

Roadblock to Progress	21
News of the Industry	21
Evaluate Hog Before You Buy	22
Multiple Pressure Packing Butts	38
Operating Ideas	31
Merchandising Parade	45
AMIF to Study Enzyme Tendering	27
New Equipment and Supplies	52
The Meat Trail	49
Weekly Market Review — starts on	57
Classified Advertising	68

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News and Views

THE NATIONAL PROVISIONER

VOL. 134 No. 19
MAY 12, 1956

Roadblock to Progress

We hope that the reasonable views of the meat packing industry and the U. S. Department of Agriculture, in opposing legislation which would make so-called "humane" slaughter methods mandatory, will prevail in Congress and that the meat packers, humane interests and sanitary authorities will be allowed to continue their work toward the development of improvements which are practical and satisfactory to all.

As might be expected, present meat industry practices have been described in an emotionally inflammatory and misleading manner by some proponents of the legislation. For example, the *Washington Post* this week said:

"Cattle, sheep, calves and hogs are commonly killed in this country by techniques which subject them to senseless terror and suffering; they are dragged aloft and suspended by a chain fastened around one hind leg; then their throats are cut and they are left to bleed to death."

Every packer, farmer and rancher will agree that slaughter, as well as many other tasks encountered in livestock and meat production, is not an agreeable job. It is a necessary one, however. We can only say that in thousands of hours of observation in hundreds of meat plants, we have never seen animals subjected to "senseless" suffering or cruelty.

Improvements in some phases of slaughtering are under study and progress is being made; it is not true that these improvements can be applied practically by all or even a majority of industry plants in the near future. Some of the improvements still require evaluation; one method favored by some humane spokesmen was rejected long ago because it endangers effective inspection.

It is a great pity that exaggeration and emotional appeal are being used in behalf of a bill to force "progress" on the meat industry. Any legislation they might evoke can only endanger the real but necessarily slow progress that is being made on the problem by the meat industry and humane and sanitary authorities.

Three New Frontiers in meat preservation and their possible revolutionary effect in the future will be described by experts Tuesday afternoon, May 15, at the final general session of the NIMPA annual meeting in the Palmer House, Chicago. Rounding out the trio of scientists who will relate latest developments in these exploratory techniques will be Dr. Earl W. Turner, chief of the animal products branch, Quartermaster Food & Container Institute, Chicago. He will speak on dehydration. Preservation of meat products by radiation also will be discussed by an official of the Food & Container Institute, Dr. Bruce Morgan, deputy for radiation preservation, office of the scientific director. Describing the third technique, the use of antibiotics on meat, will be Dr. Wilbur Miller of American Cyanamid Co., fine chemicals division, New York City.

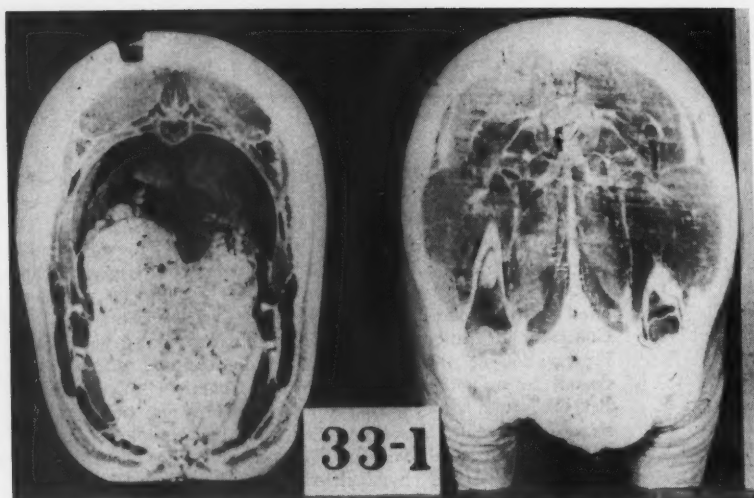
Other possibilities for expanding the market for industry products and eliminating unnecessary waste will be discussed by guest speakers at the plant management workshop clinic, set for 9 a.m. Tuesday. Brief talks will be made by Gwynn Garnett, administrator, Foreign Agriculture Service, USDA, and Walter H. Lloyd, general manager, Livestock Conservation, Inc., before the meeting is thrown open for a general discussion of plant management problems. Also present will be M. A. Drisco, director of the FAS livestock and meat products division.

The four-day NIMPA convention, which got underway Saturday, was seen as "a record-breaker for certain" by John A. Killick, executive secretary. Registrations by NIMPA members and guests were running far ahead of any previous annual meeting of the group.

The Supreme Court has denied the petition of Safeway Stores, successor to Kings Packing Co., Nampa, Ida., for a rehearing in the so-called "knife-sharpening" case. The U. S. High Court recently ruled that butchers were entitled to compensatory time for sharpening knives before starting work on their shift. Now that the issue has been decided, an inspector of the wage and hour division of the U. S. Department of Labor, the union business agent and the company have agreed that the butchers should be allowed eight minutes per day compensatory time for sharpening their knives.

Prospects Are Good for a satisfactory farm bill, President Eisenhower was informed by Republican Congressional leaders this week as the Senate agriculture committee began work to clear the way for an early Senate vote on the new measure passed by the House last week. The new bill, built around the President's \$1,200,000,000 soil bank program, does not include the high, rigid price supports which prompted him to veto the first farm bill passed by Congress last month. Neither does it include the advance payment authority sought by the President. The Senate is expected to act on the bill next week.

International Trade in meat reached an all-time high in 1955, the Food and Agriculture Organization of the United Nations has reported. The FAO estimated that the volume of trade in 1955 was 5 to 6 per cent higher than in 1954. Greatest rise was for beef but exports of pork, lamb and mutton also increased. Canned meat exports dropped slightly. The report noted that the U. S. exported more meat in 1955 than in any postwar year since 1947 and the downward trend in U. S. imports of meat continued. Argentina increased its sales of carcasses and prepared meat by about 60 per cent over 1954. Imports were up in West Germany and Italy and down in Russia and its Eastern European satellites.



MEAT-TYPE hog shows well-developed meaty muscle in loin, ham and belly. The 220-lb. hog was 29.5 in. long, had shoulder back fat of 1.3 in. and a loin area of 5.1 sq. in.

I AM not critical of USDA live grade standards; I think they are as near right as possible. It's just that some hogs with a minimum of back-fat are deficient in muscling. You can find tremendous differences in muscling in all types of livestock, yes, even in people. I am always amused when someone picks out a tall, thin person in a crowd and calls him a meat-type when hogs are being discussed. Generally, the example pointed out bears no resemblance to a tackle on a football team who is really muscled. Many hog buyers are using such a standard for their meat hogs. Producers cannot

raise such hogs profitably and buying aimed toward them will only retard the production of meat hogs.

I am very much concerned over what takes place in hog buying in the next several years. Many hog buyers are ridiculing the meat-type hog to their customers. This kind of a hog buyer has no more place in the business than the producer who is not willing to share some responsibility in providing a better quality hog to be processed. Such a hog buyer does not think much of the business he is in or its future. It only takes a trace of intelligence to know we must get up to date if we are to compete for

Evaluate Hog Buy

is advice of

the consumer's meat dollar. The occupations of hog buying and raising have been good to many people. If they are to continue, both producers and buyers must do a better job. The producer will change fast with a little help from improved hog buying. The day of the scale-and-pencil method of hog buying, hoping that averages and the good Lord would take care of you, is past. It has been much easier to buy hogs this way since one did not need to be nearly so smart.

For years I have been told by packers they needed volume to do a better job of hog buying. So often hog



SIDE VIEW of champion hog shows firm conformation of meat-type animals.



HAMS ON this hog also are compact and meaty.

log Before You

of
Wilbur L. Plager,
Field Secretary
Iowa Swine Producers Assn.



ABSENCE OF muscle is apparent in over-finished hog. Note small loin eye. The 224-lb. hog was 28.8 in. long, had back fat thickness of 1.8 in. and loin area of 3.01 sq. in.

buyers have a tendency to drop good hog buying practices in order to attract numbers. This is nothing but a substitute for advancing their basic market. Packinghouse executives are bringing pressure to bear on hog buyers to reduce the cost of hogs in order to keep packinghouse operations out of the red. However, at the same time, these executives expect adequate hog numbers. Some executives get a lot of pleasure from reading market quotations in the newspapers which show that their buyers are underneath their competitors, even if these packers are aware of the fact that their buyers are quoting coun-

try prices when they are supposed to be quoting plant delivered prices.

VAIN SACRIFICE? Fat hogs will never help processors or producers for any length of time. The producers bought back pork customers during the past fall and winter with a tremendous sacrifice in prices for their products. Much of this sacrifice will be in vain if most processors continue to refuse to discount fat hogs.

The meat packing industry is to be complimented on the "new look" closer trim for pork. This move has helped to win back pork customers. I feel that close trim should have come much sooner. We would not

have had to buy pork customers back and it would have made hogs far more profitable for all concerned. Packing companies may find how poor a job of buying they have been doing when they get all the fat trimmed from some of these No. 3 hogs and see the poor cuts which have to be sold.

Every day I hear people say, "I have not eaten pork for a long time. I tried some the other day. I will never try it again."

How can we stay in business that way? Those who bought meat-type hogs with the "new look" are again pork customers. Failure to discount No. 3's simply encourages their production.

Let's get down to some simple facts in hog buying. Processors should be encouraging better production by paying more for the well-muscled hog and discounting the others. This, in turn, would help improve the product so that it would sell in volume profitable for farmers, processors and retailers. I doubt very much if there is one hog buyer out of ten who can sort hogs for muscle. Too many buyers have been buying by breed, not muscle. I could fill a book with instances of buyers selecting either a fat hog or a slim-gutted, poor-muscled hog for top grade. This last hog is getting too much of a play at present.

It would again help make hog buying simple if this long, narrow hog were a meat hog. I can cite you a half dozen cases during this last summer in which hog buyers called hogs No. 3's which actually had 1.5 in. or less of back fat when dressed. Those were meat hogs, the kind which farmers can afford to raise (and



SHORT OVER-finished hog has flabby conformation evident in belly and jowl sections.

will with some encouragement), and which produce a better product to sell. Hog buyers must be trained to pick out such hogs. I don't think it is asking too much of packers to train their buyers to be able to pick a reasonable amount of this kind of hog and pay more for them than for the No. 3's or poor, thin-muscled animals. The meat packing industry has spent only a trifling amount to train hog buyers. It may be necessary to train some instructors also. All other businesses train people for certain jobs. Packers have trained salesmen. Better hog buying will make the job of selling the product an easier one.

WHAT IS MEAT TYPE? I wish to quote a National Swine Growers Council release, prepared by Herbert Barnes, chairman of the meat type hog education committee and prepared by Prof. J. C. Hillier, Oklahoma A. & M. College, on the topic "What is a Meat-Type Hog?"

"A meat-type hog is not a bacon or lard type," says the National Swine Growers Council, "but rather is a distinctly new concept of type, based on a high yield of lean cuts of pork. The one outstanding feature that distinguishes meat-type from all others is muscular development. Until recent years, no real attempt was made to distinguish between muscle and fat in evaluating a live hog, either at the market, in livestock shows, or in the breeding pen. With the present spread in price between lean cuts and pork fat, the ratio of lean to fat is the most important item in determining the value of a market hog. Thus arises the necessity for emphasizing heavy muscular development with a minimum of finish.

"Reducing the finish on a lard-type hog may improve its value from a market point of view, but does not make it a meat-type hog in any sense, particularly not from a breeding point of view.

"Most breeders recognize short, fat, overdone hogs for what they are, and are selecting away from that kind. However, there is another kind of undesirable hog that is not as easily recognized. It is the hog with adequate length and what appears to be about the right amount of finish, but which, when slaughtered, has more finish than expected and very thin muscular development. This is the meatless hog. The distinguishing features of this meatless hog are generally fine bone, a narrow stance in both the front and rear, a loose jowl, a flabby middle, a narrow rump, and tapering hams, with considerable crotch fat. It does possess adequate length but is sadly lacking in muscular development.



FREQUENTLY MISJUDGED for a meat animal, this lean hog is bought by the packer at an undeserved premium. Muscling should be the quality sought in purchasing live hogs and not merely the absence of excessive fat on the animal.

"The true meat-type hog has enough substance and growing ability to reach a market weight of 200 lbs. in six months or less under farm conditions. It will retain its meatiness while being pushed for rapid gain. This meat-type pig is pleasing in appearance, for it stands squarely on a sound set of feet and legs, is firm and smooth throughout, particularly muscular in the ham and loin, and moves in a well coordinated manner. It is firm to the touch, and is free from excess finish throughout, particularly along the top line and in the jowl, belly and lower ham.

"Present information shows that the meat-type hog is the most economical kind to produce. Pigs of this type are larger for their weight in terms of bone, muscle and vital organs, and, therefore, are more vigorous than the lard type. They are as prolific and as good mothers as any hog ever known. Figures available on the feed required per unit of gain show that meat-type pigs will gain as economically as any other type. Certainly they will produce much more red meat per unit of feed than any type or kind."

I know a hog buyer today who will pay a premium only for hogs with Tamworth breeding in them. He should do some checking. Some have been o.k., but not nearly all of them. The same thing has happened in the past with almost every breed, old or new. Some rail checking is needed to stop these mistakes.

In order to pay for hogs according to actual value, meat hogs must be bought higher than regulars, and over-fat hogs bought for less than regulars. For years, there has been a feeble attempt made to pay more

for meat hogs but not until the last few years has this practice generally been followed. In order to put the proper valuation on each grade, perhaps it is more important to discount these over-fats or No. 3 hogs. Yet the majority of buyers are afraid to discount over-fats because they are afraid their competitors will not. Their competitors are afraid to discount them because they, too, are afraid. What the industry needs is to have people who have nerve enough to get these fats discounted and stick by the program. These lazy, weak-minded buyers have no place in the industry.

I realize dressing percentage is important. It needs to be combined with meat character. The assumption that high yield means more meat is both dangerous and misleading. A 40c discount on a fat hog is 80c on a 200-lb. hog. If a buyer pays 40c over for meat, that would be another 80c or \$1.60 difference between a No. 1, 200-lb. hog and a No. 3, 200-lb. hog. Now what is the real difference? You and I do not want to eat the No. 3 hog at any price. From a processing standpoint, the No. 3 is expensive to trim, while the well-muscled No. 1 meat hog will be far more economical to process. The product from the meat hog will go a long ways in selling itself.

No business man in his right mind would stock many Model "T" Fords or wood-burning ranges today. The food retailer has just as much need for fat pork.

The hog business has been good in the past. Let us accept the challenge to satisfy red-meat pork consumers. Let's do it now. I want to be around to see the job done.

AMIF Scientists to Study Possible Use of Enzymes In Commercial Tenderization of Frozen-Dried Beef

An investigation of the feasibility of tenderizing beef through a combination of processes of freeze-dehydration and enzyme application during rehydration prior to cooking has been undertaken by the American Meat Institute Foundation, pursuant to a research contract with the Quartermaster Food and Container Institute for the Armed Forces.

The specific research objective is to determine whether frozen-dried beef steaks can be brought to a high tenderness rating through application of an appropriate combination of proteolytic enzymes. Collaborating in the project will be the Foundation's division of histology under the direction of Dr. Hsi Wang and the division of home economics under the leadership of Dr. C. Edith Weir.

Foundation scientists possess a unique background of experience and first-hand information in the specific fields of this investigation. Processes for freeze-dehydration of beef now being explored for the armed forces on a commercial pilot scale were worked out on the basis of information developed in part by the Foundation in an earlier series of studies. The studies extended over a period of several years and included a detailed histological and histochemical scrutiny of changes in the microscopic structure of beef which occur during dehydration and rehydration.

As announced early in 1954, these studies culminated in successful laboratory production of freeze-dehydrated beef cubes and slices that, on immersion in water, soaked back to an essentially normal condition and could be cooked and served in the usual manner. These earlier freeze-dehydration studies at the Foundation also were conducted under contract with the Quartermaster Food and Container Institute.

Studies relating to changes brought about by action of natural proteolytic enzymes applied to frozen-dried beef were initiated more than a year ago by the Foundation. In these studies, Dr. Wang and his associates sought to determine changes in the microscopic structure of beef attributable to the activity of such added enzymes. Information developed in this work provided a very firm foundation for the continued and expanded study under auspices of the Quartermaster Food and Container Institute.

Specific achievements during the last year include:

- (1) Development of a technique

that achieves efficient enzyme penetration of the meat tissues.

- (2) Establishment of basic information on what structural components of muscle tissue are affected by various proteolytic enzymes and on the nature of structural changes induced by such enzyme activity.

- (3) Establishment, through correlation of taste panel evaluation and histological observations, of certain relationships between enzyme-induced structural changes and increased tenderness in treated steaks as recorded by the taste panels.

Drs. Wang and Weir and their associates will utilize only the less tender types of beef in the new program. Freeze-dehydrated steaks will be provided through commercial pilot production sources and these steaks will be rehydrated by soaking in water to which one or more of the proteolytic enzyme preparations have been added. Following treatment, the steaks will be subjected to histological and taste panel evaluation in order to procure a correlated picture of the relationship between the altered structural composition of the meat and any improvements in tenderness. Such a correlation, if established, will expand materially the currently very limited knowledge of the fundamental nature of tenderness and may provide the basis for development of commercially practical processes for tenderization of frozen-dried beef.

The armed services have been interested in the development of commercially practical processes for production of organoleptically acceptable freeze-dried steaks, chops and other meat cuts because of the obvious transportation, storage and field service advantages inherent in dehydrated rations. Research success in development of processes for tenderization of the less tender types of beef would materially expand available supplies of suitable meat and should effect considerable savings in overall procurement and production costs. It is hoped, further, that achievement of the specified research objectives can pave the way for creation of frozen-dried products acceptable for civilian production and distribution.

City Bars Slaughterhouses

The city council of Riverside, Calif., recently passed an amendment to the city's zoning ordinance which will prohibit the operation of slaughterhouses within the city limits.

Court Asked to Decide if 'Groceries' Includes Meat

A U. S. District Court in Des Moines has been asked to decide whether the term "groceries" includes fresh meats in interstate trucking.

Heuer Truck Lines, Inc., Marshalltown, Iowa, petitioned the court to set aside an Interstate Commerce Commission ruling of last November that the term "groceries" under Heuer's authority to operate did not include fresh meats.

The ICC ordered the trucking firm to cease carrying fresh meats in mixed truckload lots with cured meats, canned goods, butter, cheese and other products of an Iowa packer. Heuer contends that the order was "arbitrary, unreasonable and an abuse of administrative discretion."

NSC Sets Dates for Safety Congress

The 44th National Safety Congress and Exposition will be held in Chicago, October 22 through 26. Some of the topics scheduled for the meeting are industrial, traffic and commercial vehicle and transit safety. As in the past, sessions will be held at the Conrad Hilton, Congress, Morrison and La Salle hotels.



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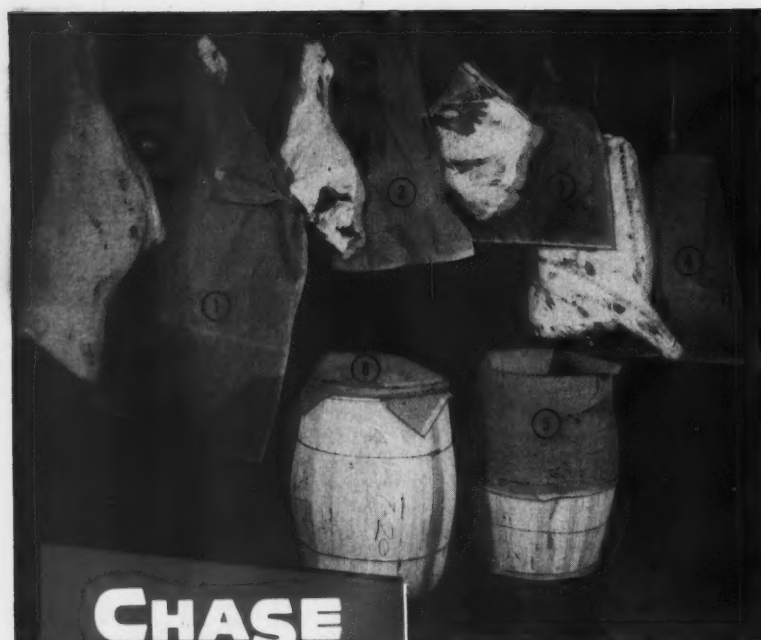
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Undergraduates Get Look At Industry in Operation

The second annual undergraduate clinic for meat animal and carcass evaluation and the study of the livestock and meat industry attracted 99 students and professors from 11 mid-western universities to Omaha recently.

The clinic was sponsored by the National Live Stock and Meat Board, with the cooperation of The Cudahy Packing Co., Union Stock Yards Co. of Omaha and the Omaha Livestock Exchange.

Students in animal husbandry and meats courses took advantage of the event to get a closer look at the livestock and meat industry in operation, and to see first-hand the relationship of live animals to the meat under their hides.

Schools represented were the University of Wisconsin, University of Nebraska, South Dakota College, North Dakota Agricultural College, University of Minnesota, Michigan State University, University of Missouri, Kansas State College, Iowa State College, University of Illinois and Ohio State University.

A highlight of the clinic was a panel discussion and question forum on industry employment opportunities. John H. Moninger, director of the special services department of the American Meat Institute, was moderator of this session. Panel members were J. L. Crowley, senior vice president, The Cudahy Packing Co., L. E. Jasker of the selection and placement department, Armour and Company, Chicago; Robert Faxon, sales training director, The Rath Packing Co., Waterloo, and W. C. Haase, agricultural research department, Swift & Company, Chicago.

Other speakers during the clinic included Carl F. Neumann, general manager, National Live Stock and Meat Board; E. A. Trowbridge, manager, Wilson & Co., Inc., Omaha; R. G. Plager, general manager, agricultural service department, John Morrell & Co., Ottumwa, and Jerry Sotola, livestock service bureau, Armour and Company, Chicago.

Chicago Marketing Forum

The effects of changes in today's living, working and purchasing habits on the communications, consumption and distribution processes will be discussed by 23 business leaders participating in the seventh annual forum on distribution and advertising in Chicago May 21-22.

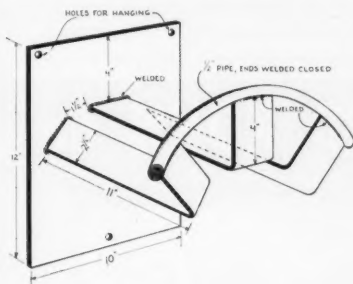
The forum, sponsored by the *Chicago Tribune*, will be held in the studio theatre of Radio Station WGN.

Operations

PACKER MAKES HANDY HOSE HANGER

A convenient hose hanger, readily built from material available in most maintenance departments, has been made standard equipment in the new plant of the Sioux City Dressed Beef Co. Hose is kept handy and close to the point of use. The life of hose is lengthened considerably by providing a good place for easy storage since early deterioration caused by prolonged exposure to greases, detergents or excessively high temperatures is minimized by keeping the hose off the floor. Danger of accidents is also reduced by hanger storage. Hangers are installed close to cleanup supply outlets so that the hose can remain connected ready for fast action.

Construction is almost entirely by welding. Starting with a flat metal plate $\frac{1}{8}$ in. thick, 10 in. wide and 12 in. long, holes are cut in the upper corners and at a central location along the lower edge. These holes are of



a size to accommodate the bolts used for final installation. Then, from a length of metal $\frac{1}{8}$ in. thick and $2\frac{1}{2}$ in. wide, three strips are cut 15 in. long. Each piece is bent at right angles to form sides of 4 in. and 11 in. respectively. The outer ends of the 11-in. sides are welded at 90° to the plate in predetermined positions.

In laying out the positions for welding, an 8-in. circle is marked on the plate centered with the sides and having the upper circumference spaced $3\frac{1}{2}$ in. down from the top. Three $2\frac{1}{2}$ -in. straight lines are inscribed as short arcs inside of the circle. The upper arc is drawn at the top of the circumference parallel with the top edge of the plate, the others are spaced $1\frac{1}{2}$ in. on either side.

After welding the bent pieces onto the plate, an 18 in. long section of $\frac{1}{2}$ in. pipe is bent to fit the extended ends of the 4 in. sides of the arms and securely welded into place. The ends of the pipe are blanked off to

meet MIB sanitary requirements.

Finishing is by rough grinding to remove burrs and sharp edges followed by two coats of aluminum paint.

The Sioux City company has found an installation height of 72 in. above the floor to be most satisfactory in allowing fast storage of large loops and long lengths of hose with plenty of floor clearance underneath.

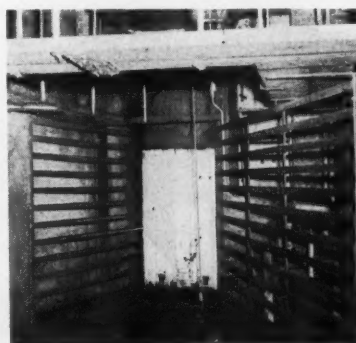
Good Holding Pen Built

Elliott Packing Co., Duluth, Minn. has an excellently constructed holding pen, states D. P. Mossberg, northwest regional manager, Livestock Conservation, Inc. Made from 3 in. pipe spaced 6 in. apart, the pen cuts off all blind corners and forms a funnel shaped entry into the knocking box. The lack of blind corners removes one of the principal deterrents to good livestock movement—the animal's fear of darkness. The pipe construction has a smooth surface eliminating splinter injuries.

The narrow pipe wall allows only one animal to enter the knocking pen at a time. Wider entrances encourage animals to charge the door in a frontal group. As a result, some animals frequently do not get through, and when they hit the wall bruise the hip and loin section.

As can be noted the knocking door is also recessed to prevent animals from bruising as they enter the box.

The upper portion of the picture (below) shows a catwalk which circles the holding pen, making it easy to move cattle into the knocking box from any spot in the holding pen. Mishandling frequently results from the inability of the cattle drivers to reach easily cattle for prodding. Unable to reach the animal easily, the driver will lunge at the animal with



the prod and thus cause a bruise.

A point which at times is overlooked, is the manner in which the door swings open. The Elliott door moves inward, rather than outward against the cattle in the holding pen. Whenever a door is opened against assembled animals, bruising is certain. The knocking box should have sufficient space to allow animal to move beyond the swing of the door.

Merck Gets Ascorbic Curing and Fresh Meat Patents

Merck & Co., Inc., has been granted U. S. Patent 2,739,899 covering the use of ascorbic acid and sodium ascorbate to accelerate the curing of meat. The company has conducted an intensive research program in this field.

In addition, Merck announced last week, U. S. Patent 2,541,572, originally granted to Armour and Company, is now being assigned by Armour to Merck. This patent relates to the use of ascorbic acid and sodium ascorbate for color retention of fresh meat.

Merck desires that these patented processes be readily and simply available to all users, a Merck spokesman said. Accordingly Merck will include a royalty-paid label license with all "Cebicure" and "Cebitate," Merck's brands of ascorbic acid and sodium ascorbate sold to meat packers and spice houses for this use. Merck has offered other suppliers to the meat industry the privilege of similarly including a royalty-paid license to their customers. A direct license at a reasonable royalty and with no restriction as to source of ascorbic acid or sodium ascorbate, is also available from Merck to any user preferring it, the Merck company added.

'Design for Dining' Film Tells Frozen Food Story

The story of frozen foods and the revolution in cooking they have brought about, is told in a new 18½-minute sound and color film, "Design for Dining," just released through the regional libraries of Association Films, Inc., New York City.

The film is available on a free-loan basis to high schools, clubs, food associations, television stations and other interested community organizations. It tells the story of the frozen food industry, and the contribution by meat processors.

Color prints are available at no charge except return postage from Association Films' exchanges in: Ridgefield, N. J. (Broad at Elm); La Grange, Ill. (561 Hillgrove ave.); Dallas (1108 Jackson st.), and San Francisco (351 Turk st.).

Control Of Food Spoilage In Sight, Cattlemen Hear

Atomic radiation and antibiotics may revolutionize the entire food-processing industry, Dr. Herbert E. Robinson, laboratories director for Swift and Company, Chicago, told Washington cattlemen attending the second annual "Beef Cattle Day" at Washington State College. "New

Futures in Packaged Meats" was the topic of his address before the group.

Although antibiotics were discovered only a few years ago, they already have made radical changes in medicine and have done much in maintaining our health, Dr. Robinson pointed out. Now it appears antibi-

otics could be used to help keep our foods fresh. So far, the Federal Food and Drug Administration has approved for commercial use only one antibiotic, aureomycin, and this only on poultry. The aureomycin is incorporated in the ice-slush on the birds.

Dr. Robinson said a vast amount of research is currently underway to establish the usefulness of antibiotics for extending the salable life of beef, lamb, veal and pork.

"We may very well anticipate that in the not too distant future antibiotic-treated meats may become available," he said.

In discussing the possibility of using atomic energy for irradiating meat, Dr. Robinson also was optimistic although he pointed that "cold sterilization" is still in the laboratory.

Irradiation produces an undesirable flavor change, for example. Research is continuing in laboratories throughout the country to find a means of overcoming the difficulty, however, and it is only a matter of time until the solution is found, Dr. Robinson told the group. He predicted that in the future there will be raw meat in a can, sterile milk not pasteurized, shell eggs that will keep indefinitely, bread free of mold and fruit that will not soften.



IT'S BARBECUE TIME for W. A. (Billy) Coon, manager, Armour and Company, Spokane, who joined 300 stockmen in "Beef Cattle Day" at Washington State College.

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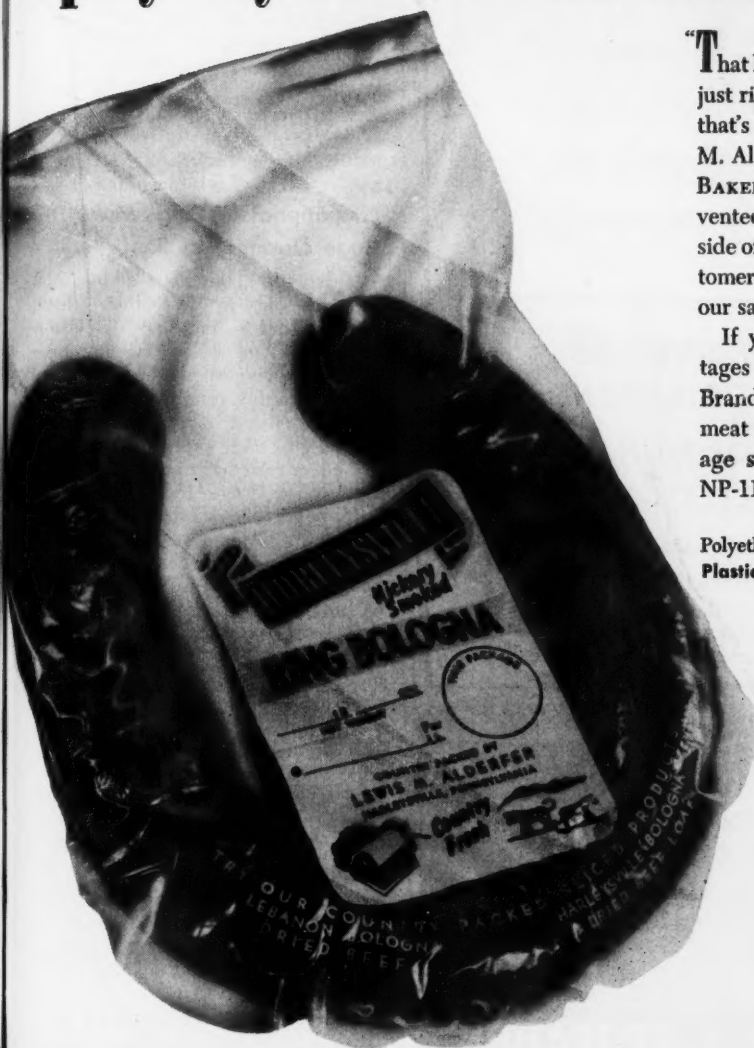
"polyethylene lets the bologna 'breathe'"

"That keeps it *conditioned* . . . holds the flavor just right . . . the consistency just right. And that's what brings repeat sales," states Lewis M. Alderfer, Harleysville, Pa. Film made of BAKELITE Brand Polyethylene, properly vented, "eliminates condensation on the inside of the package. It looks better to the customer . . . brighter, more appealing . . . and our sales prove it."

If you haven't considered *all* the advantages of packaging in film made of BAKELITE Brand Polyethylene for a wide variety of meat products, have a chat with your package supplier. It will pay. Or write Dept. NP-118 for our "Processed Foods" booklet.

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The term BAKELITE and the Trefoil Symbol are registered trade-marks of UCC

NOW AVAILABLE

Machinery and equipment of the recently purchased plant of Wilson & Co. in Chicago. Including all items from the killing (beef & pork), dressing, sausage, lard, margarine, curing, packaging and casing depts., which includes overhead tracking, grambrils, all purpose trucks, material handling equipment, pumps and motors etc. All refrigeration equipment.

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AOCS Short Course is Set For July 16-20 at Purdue

"Unit Processes in the Fatty Oil, Soap, and Detergent Industry" will be the theme for the eighth annual short course sponsored by the American Oil Chemists' Society July 16-20 at Purdue University, Lafayette, Ind.

A roster of outstanding engineers and scientists from industry, university and research institutions will present papers of interest to workers in the field of edible fats and oil products, soaps and detergents.

Among subjects to be discussed are: mechanical extraction of vegetable oils, rendering of meat fat, refining of vegetable oils, fat splitting, saponification, production of fatty alcohols, hydrogenation, catalyst production, deodorization, margarine production, drying of soaps and detergents, heat exchange, pumps and pumping, mixing, and automation.

Registration forms and further information may be obtained from the Society's office, 35 E. Wacker dr., Chicago 1. Advance registration is required. Fee for the course is \$50.

Educational TV Plugs Move Huge Quantity of Beef

Nearly 300,000 lbs. of beef—12 carloads—sold in less than three hours after a one-shot television presentation on a late evening program the previous night.

This was the result chalked up in a sale conducted by Thorofare Stores, Pittsburgh, and promoted through its advertising agency, Ketchum, MacLeod & Grove, Inc., in a presentation over one station, KDKA-TV, Pittsburgh. Thorofare operates 58 stores in Western Pennsylvania.

The sale was featured in 16 min. of commercials interspersing a 90-min. motion picture on the regular Friday night "Startime Theater" program of Thorofare. Advance newspaper advertising provided added viewer build-up for the presentation. The commercials were provided as an educational feature to show house-holders how to select various cuts of beef and their preparation for the table. All regular cuts from porter-house to hamburger were described.

Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, a Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from April 1, 1956, to June 30, 1956, payable July 1, to stockholders on June 18.

Third Quarter Highlights of NSC Safety Contest

Reports for the third quarter of the safety contest sponsored by the meat packing section of the National Safety Council indicate a continued interest with a fluctuating safety record. On a percentage basis, 51 per cent of the reporting companies had a perfect record in January, 55 per cent in February, and 52 per cent in March.

Contestants working the most accident-free man-hours in January were Oscar Mayer & Co., Madison; Swift & Co., Omaha, and Oscar Mayer & Co., Chicago. February contestants taking top safety honors were: Swift & Co., So. Omaha; Swift & Co., Fort Worth, and Plankinton Packing Co., Milwaukee. During the month of March companies winning awards in January and February again placed first. These were: Swift & Co., Fort Worth; Oscar Mayer & Co., Chicago, and Plankinton Packing Co., Milwaukee.

Comparing safety experience for these three months with a year earlier, the January rate improved by 16 per cent while the February rate was down by 1 per cent. There was no change in the March safety record from that of March, 1955.

The National Safety Council reports indicate that for the 1955-56 July-March period, the average accident frequency rate for all contestants was 8.78 per cent. The national average in 1955 for all manufacturing, according to the Bureau of Labor Statistics, was 12.1 per cent. Latest figures for all meat plants (the greater part of which are not active in the NSC) are not available but 1954 records indicate that these were about 8 per cent higher than the average for all manufacturing.

Federal Inspection Granted

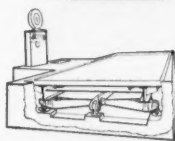
MIB has announced the granting of federal meat inspection to the following establishments:

Endlich Packing Co., Inc., 520 Lawrence st., Green Bay, Wis.; Colonial Provision Co., Inc., 128 Cross st., mail, 1100 Massachusetts ave., Boston 25; Gino Corp., 578 Boston Post road, Milford, Conn., and Roselli's Pure Food, Inc., 6575 Chestnut ave., Merchantville 8, N. J.

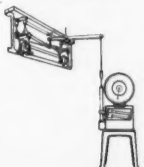
Also, The Kerber Packing Co., S. State rd., mail, P. O. Box 78, Elgin, Ill.; Schmulka Bernstein & Co., Inc., 107-111 Rivington st., New York 2, N. Y.; Heat N' Eat Brands, Inc., La Grange, Ky.; Bacon Crisp Co., 24434 W. Warren ave., Dearborn, Mich., and Tri-Our Steaks, 480 Slocum ave., mail, P. O. Box 294, Exeter, Pa.



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BONELESS BUTT (top left photo) is placed in feed chamber of pneumatic press. While the press is being locked, a pre-soaked fibrous casing is inserted on its horn. Next photo shows compressed meat as it is being stuffed into the casing which is held in position by the second operator. In the next operation, the adjacent butts are separated with the metal rings which are locked with a hand tool as illustrated in Photo 3. After butts are separated, the loose casing neck is placed in gripper teeth which compress meat against the face of the unit. The operator pricks moisture pockets and also works meat to insure proper packing. Extreme right photo on this page shows how loose neck of the casing is looped over the shank of the stockinette hook.

A Packaging Feature

The New Look - - -

Butts Pressure Packed for Le

MULTIPLE pressure packing of butts into a single container is possible with a newly developed technique. Advantages of this new method are a 3 to 4 per cent reduction in processing shrink, uniform processing, and a finished product with a greater sales appeal. It has been developed by The Visking Corp., Chicago.

Under this system the operator stuffs three to four butts into a fibrous casing, separates the butts with special rings, pressure packs the group, hangs the casing and then processes the product. After processing, the butts are separated and packaged.

By compressing product into a uniform shape, the total surface area is reduced. This reduction in surface

in the center of loosely hung butt generally requires over processing at the tapered ends. This contributes to a higher shrink and, at times, lower palatability through excessive drying.

The uniform diameter of the fibrous-processed butt has customer appeal. The finished product yields a center-cut-type slice with a meat eye which looks better to the consumer on the platter or in the sandwich.

In actual processing three or four butts are placed in a pneumatic press. The number of pieces stuffed will depend on the boneless butts' weight range and/or the size of the fibrous casing. A soaked, first-tied, vented-fibrous casing is placed on the press horn and the product is stuffed as one meat mass. The casing has a



area accounts for lower processing shrink. The loosely-packed butt has a greater surface area than the pressure-packed butt. Shrink is in direct ratio to surface area exposed in processing.

Ability to withstand pressure during processing, because of its limited stretch characteristic, is the most singular property of the fibrous casing. In fibrous-pressure packing product tapering found in the loosely hung butt is eliminated. The diameter of the product is uniform throughout. This permits a more uniform processing. The internal temperature will be the same in the whole product.

Attainment of desired temperature

properly-sized loose neck. As the product lies on the stuffing table, the operator, using his index finger and thumb, pinches the casing between the two adjacent butts. With the other hand he inserts a stainless steel ring that closes the casing between the two butts. The diameter of the ring is approximately $1\frac{1}{2}$ in. and its thickness approximately $1/16$ in. This ring effectively separates the two adjacent butts.

Visking researchers state ring size, shape and metal were determined after considerable research. The design permits rapid locking or unlocking. Rings are manufactured by Smale Metal Products Co., Chicago.

for Less Shrink

The ring is locked with a specially developed closure tool in a fraction of a second. The tool is used also to unlock the ring after processing. A simple twist action is used for both operations. No wrist strength is required.

The sequence of butt separation is repeated between the next two adjacent butts.

The stuffed casing then is placed in a pressure-pack unit and packed tightly. The smooth rings permit movement between the butts as the casing is pulled against the face of the pressure pack. Casing is pricked to release large air pockets. It is necessary to hand-work meat to insure a well-stuffed casing before closing the clip to extend pull to the last butt.

After the stuffed casing is properly

shape of the product, processing time should be adjusted accordingly to attain the desired internal temperature. After the product is processed it should be showered in cold water to pull it down to an internal temperature of 90° F. This sets the product and relieves the internal pressure built up during processing.

After it is properly chilled, product is removed from the trees or cages and placed on the packing table. The two ties are trimmed free and the butts cut apart. The rings fall off and, after washing, are reused. Rings should be soaked in a suitable detergent and then sterilized and sanitized.

The butts are then placed in a suitable moisture retaining wrap such as the Visten casing, etc. The fibrous casing is not removed; it remains on the product. It is peeled easily by the consumer and affords secondary protection to the product. The overwrap is recommended to prevent product from shrinking during its merchandising cycle and to protect the two exposed ends. This protection extends shelf life of the product. Furthermore, a properly colored and printed overwrap can enhance product salability and carry the packer's brand identification to the consumer.

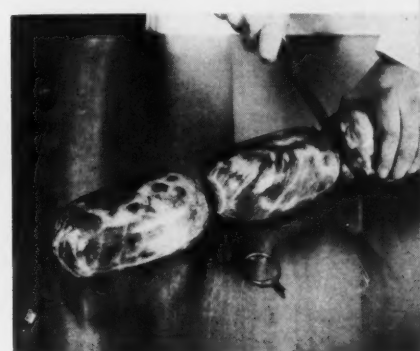
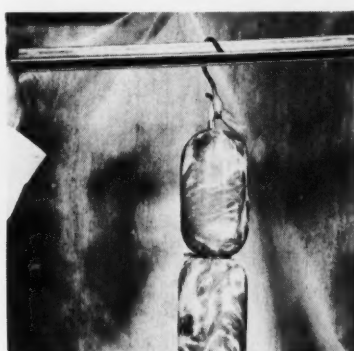
Since the processing wrap is left on the butt there is no meat flaking,

butt weights can be used as the press and fibrous casing will hold them to a uniform diameter. Only the length of the product will vary.

Where the volume of butts handled warrants, the operation can be systematized. One operator can feed the pneumatic press, another place the casing on the horn and hold it in place during the stuffing cycle. Two other operators insert the rings, and two others pressure pack and hang. For smaller volume one or two employees can perform the operation in a series of steps: stuff, ring and pressure pack.

The finished, shaped product has great customer appeal and, with suitable overwrapping, can become a leading smoked meats sales item. Once shaped and processed, the butt retains its conformation as meat protein builds its own retaining skin.

The printed pouch permits the customer to examine product for its meatiness. The product has visibility on all sides. This frequently influences buying decisions. The overwrap should have suitable islands for weight and price marking. Since this type of product is prepared on a catch-weight basis, the price island should be large enough to permit rapid entry of scaled weight. Type size should be large enough for easy reading by consumer and retailer.



FOR SECURE hanging neck is looped and pulled into hook seat. Hooked product is hung on smokehouse stick. This close packing of meat into the casing permits greater smokehouse capacity.

tightened and pricked, the ring closure is made.

The neck of the pressure-packed casing can be used to hang product on a stockinette hook. The neck is looped around the shank and pulled to the seat of the hook. The casing cannot work itself free as weight of the product binds it against itself.

Product then is placed on a smokehouse tree or smokestick for processing.

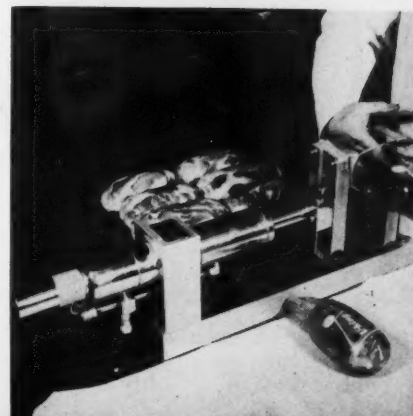
Since pressure packing changes the

PHOTOS ON the right show (top) separation of individual butts. Reusable ring falls free. Bottom photo shows wrapping of butt in multi-color printed pouch which protects it against moisture loss.

usually associated with operations in which meat is freed from its processing container.

As was stated earlier, the principal advantage of the new technique is reduction in shrink. In any volume operation the 3 to 4 per cent saved amounts to a considerable dollar value. The uniformity of product diameter results in a uniform flavor throughout.

The method greatly increases the amount of product that can be smoked per cage or tree. A wide range of

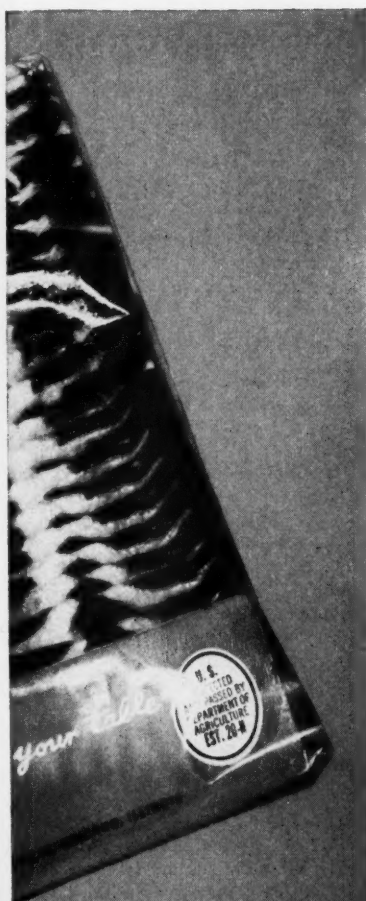


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"Nothing can match Du Pont cellophane for giving a shopper the clearest possible look at our products. That's why we've used cellophane packaging for our fast-selling line of Certified meats for more than 25 years," reports Wilson & Company.

Wilson's success is typical of packers everywhere who use Du Pont cellophane packaging for their products. In 1954 alone, 70% of all transparent film used on packer-packaged meats was cellophane. No other film can match cellophane for selling sparkle, the right protection, efficient machine operation and consumer acceptance.

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CINCINNATI INDUSTRIES INC.
CINCINNATI 15 (Lockland) OHIO

GIMPA to Try Uniform Plan On Pick-ups from Dealers

Because of the hardship caused by some retailers in asking that processors guarantee the sale of sausage items, members of the Georgia Independent Meat Packers Association have agreed to adopt a uniform policy for a seven-month trial period beginning June 1.

They will pick up sausage items upon request but will give the dealer credit for only one-half the purchase price. National meat packers operating branches in Georgia are being asked to cooperate in the Georgia association's plan.

Turkey, Germany Get ICA Grants for U. S. Purchases

The International Cooperation Administration has announced authorization of \$750,000 to Turkey for procurement of cattle hides, calfskins and kipskins from the U.S., with a maximum of 50 per cent to be used for calfskins and kipskins.

The ICA also granted \$454,200 to Germany, including \$277,800 for the purchase of lard and \$176,400 for canned pork, both from the U.S., procured through the U. S. Department of Agriculture.

Phonograph Disc Available As Frank Package Premium

A plastic laminated cardboard phonograph record, to be used as a premium give-away with frankfurter packages, is being made available to packers throughout the United States and Canada by Tee-Pak, Inc., Chicago.

The MIB-approved record, which can serve as a substitute for the usual



HOT DOG DAVEY appears on record.

cardboard backboard in a 1-lb. package of hot dogs, will be displayed and played publicly for the first time at the NIMPA convention. The record is available in any backboard size and plays for 1 min. at 78 rpm. It is waterproof with printing only on the side away from the product. Vegetable inks in three colors—red, black, and yellow—are used.

The illustration shows "Hot Dog Davey," the merchandising character created for Tee-Pak by Al Capp, pointing to a picture of a package of hot dogs. The individual packer's brand identification is on the hot dog package. Four different records will be available.

Virginia Court Voids State Fair Trade Act

Virginia's Supreme Court unanimously ruled recently that minimum resale prices established by manufacturers under fair trade contracts cannot be made binding upon non-signing retailers.

The opinion was handed down in a case in which the Benrus Watch Co. had enjoined Smith-Williams Jewelers, Richmond, from selling Benrus watches at prices less than set by the manufacturer under the state's fair trade law. The Supreme Court upheld the jeweler's contention that the Virginia fair trade act was unconstitutional and void because it conflicted with the state anti-monopoly act which protects small business.

MEAT LOAVES LOOK BETTER—TASTE BETTER

ADVANCE DIP TANKS

- Shortening is heated above tubes only. Particles separating from product fall into cold zone, and do not burn or discolor shortening.
- Automatic controls prevent smoking, double life of shortening.
- No burned or spotted loaves.
- Capacity: 9—12 loaves per dip.
- Also ideal for browning hams, French frying, various hot dips.

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PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA

Rath
BLACK HAWK
MEATS
FROM THE LAND O' CORN

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



THE AMI'S big push for beef is on. These over-the-wire posters and color cards are being used by more than 12,000 supermarkets throughout the nation to tell shoppers of the values and varieties in beef, now in its seasonal spring peak run. The promotional kits were distributed by the American Meat Institute in its continuing campaign to move the meat produced by farms and ranches onto the nation's dinner tables.



◀ "YOO HOO" card has been developed by Wilson & Co., Chicago, to attract shoppers' attention to its small, bottled B-V meat extract. New rectangular shelf talker fits into individual B-V box and juts out into aisle. Card, which is printed on both sides, emphasizes gravy and soup uses of the meat extract.

LUBBOCK PACKING Co., Lubbock, Tex., has gone to aluminum foil for a package for its "Farm Pac" pan-ready meats. The outer heat-sealed laminated wrappers carry the printed line, "Wrapped in FOIL to protect flavor." Printed in two eye-catching designs, striped and solid color, the 12-oz. Alcoa Wrap foil packages were produced by Milprint, Inc., Milwaukee. Photo shows seven items in line.



WINNER OF the 1955 "best actor" Oscar for his movie role in "Marty," Ernest Borgnine (above) soon will star in a commercial for Armour and Company's "Famous Sandwiches Start with Treet" series on the NBC-TV Perry Como show. Makings of Borgnine's famous sandwich include sliced Treet, a slice of Swiss cheese and pickles with buttered dark brown bread on the top and bottom.



ALTHOUGH its new El Chico frozen Mexican dinner has been on the market only since November, Cuellar Foods, Inc., Dallas, already is packaging 6,000 dinners daily, complete with their own aluminum heating-serving trays. Product is marketed in six southwestern states. Heat-sealed Alcoa foil laminate wrapper is produced by Milprint, Inc., Milwaukee. Ekco-Alcoa, Inc., supplies the 8 3/4 x 5 3/4-in. dual purpose tray which is made of aluminum foil.

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The famous "314" line of Summer Sausage has been building packer-profits for years. We invite you to cash in on our long experience.

SALAMI and THEURINGER CERVELAT

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STAINLESS STEEL COOK NET
DURABLE • ODORLESS • SANITARY

This fully collapsible net is made of 18-8 stainless steel for lifetime service. Will not tangle. No laundering . . . just hose it. Capacity 50-70 lbs.

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BOSTON 9, MASS.

They Can Have It 'With' or 'Without' Now—in Peace

By providing a solution to a controversy that has plagued countless lunch counter establishments, a Chicago purveying firm has gained a sales advantage.

The lunchroom problem was this: While nearly all Americans like hamburgers, some like them with onions and some without. If those divided



PATTY WITH built-in onion flavor is examined by Melvin Salomon (left), president, and Charles Vogel, chairman, Allen Bros.

on the issue are sitting next to each other at a lunch counter, there is no compromise since odor from an onion slice in a neighbor's sandwich has a way of getting around.

Allen Bros., Inc., Chicago was investigating the possibility of something new in a hamburger patty when this problem was pointed out to Melvin Salomon, president, by the catering department of a large drug store chain that operates lunch counters.

Like many purveyors, Allen Bros. had been preparing hamburger patties and various other fabricated meats with forming machines such as the Hollymatic unit to utilize its nutritious trimmings, but wanted to enhance sales by introducing a new item.

The answer, developed by Allen Bros. in cooperation with the drug-store catering department, is a hamburger patty with a built-in onion flavor and no odor to offend others.

After 90 days of testing, the developers came up with a formula, using powdered and flaked onion, that gives the eater the desired tangy taste but does not shout its presence.

Convenience for the public feeder is another advantage. When fresh onions are kept and sliced to order, there is always the danger of odor and flavor being carried to other products, Leonard Liebschutz, sales manager of Allen Bros., points out.

The purveying firm is promoting its newly-developed product through restaurant and institution publications.

The Meat Trail...

Swift Names New Managers At Milwaukee, Scottsbluff

A three-way management move at Swift & Company plants, effective in June, has been announced by the firm.

I. E. ERICSON, manager of the plant at Scottsbluff, Neb., since 1952, will take over as manager of Plankinton Packing Co., Milwaukee, succeeding W. F. SCHUETTE, who is being transferred to Chicago to serve in the office of E. D. FLETCHALL, vice president in charge of packing plants. JOHN IRISH has been appointed manager of the Scottsbluff plant and will move from St. Louis, where he has headed beef, lamb and veal operations.

Ericson has been with Swift since 1931. He served in sales capacities at Peoria, Ill., and Cincinnati, Ohio, and worked in the beef, lamb and veal divisions at South St. Paul, South St. Joseph and Denver before taking over as manager of the Scottsbluff plant.

Schuette, a 41-year man with the company, has served as manager of Plankinton Packing Co. since 1947. Previously he managed plants at Harrison and Jersey City, N. J.

Irish joined Swift at St. Louis Independent Packing Co. in 1935. He worked for the company in various sales capacities in Philadelphia, Trenton, Atlantic City, Montgomery, South St. Paul and Chicago before returning to St. Louis ten years ago. Irish is the second member of his family to become a Swift plant manager. His father, M. Z. IRISH, served in that capacity for many years before retiring in 1951.

JOBS

A. F. HALBACH, manager of the pork division of Illinois Meat Co., Chicago, has been elected a vice president in charge of all pork operations of the company. A. W. BRICKMAN, president, announced.

Russell Packing Co., Chicago, has appointed OLIVER W. MOON to take complete charge of operations and sales at its Wimp Packing Co. beef plant in Chicago. ARTHUR F. DUST, president, announced.

Bernard Chapman has been named president and Norman Chapman, vice president and general manager, midwest region, of Renaire, Inc., Springfield, Pa. Renaire, purveyor to owners of home freezers, has acquired controlling interest in Silver Platter Meat Co., Chicago, from the Chapman brothers. Meat preparation for

the Midwest is being performed at the former South Chicago plant of Silver Platter. Bernard Chapman is in charge of operations while sales are the responsibility of Norman Chapman.

JOHN VEASY has been named manager of the Armour and Company branch at Winston-Salem, N. C., succeeding JOHN W. GEE, JR., who has been transferred to Norfolk, Va., as manager.

R. F. GRAY, president of Geo. A. Hormel & Co., Austin, and FAYETTE SHERMAN, vice president in charge of industrial relations, have been



R. F. GRAY



F. SHERMAN

elected members of the Hormel Foundation, H. H. COREY, chairman of the foundation, announced. The foundation is the basic controlling body of Geo. A. Hormel & Co. Ex-

isting members elect new members. In addition to the two new members and Corey, the foundation is made up of M. F. DUGAN, PARK DOUGHERTY, J. G. HUNTING and GEORGE RYAN.

ANTHONY J. (TONY) CORCORAN has joined Marhoefer Packing Co., Inc., Muncie, Ind., as assistant to CLIFFORD FIFE, the firm's provision manager, JOHN HARTMEYER, executive vice president, announced. For the past two and one-half years Corcoran worked as a provision broker with J. T. Murphy Co., Chicago brokerage firm. He became associated with the Murphy company after serving in the Army.



A. J. CORCORAN

PLANTS

R. C. Griffith Co., Long Beach (Calif.) provisioner, is adding about 3,000 sq. ft. to its plant. The firm moved into a new building three years ago and, as a result of increasing business, is now adding these facilities: a 60-ft. boning room, 40-ft.



NEWLY-ELECTED MEMBERS of the "Partridge Quarter Century Club" of The H. H. Meyer Packing Co., Cincinnati, receive engraved watches from H. Harold Meyer (right), third generation president of the 80-year-old firm, at annual club dinner. The 25-year veterans shown with Meyer are Joseph Rixner, Charles Negley, John Eglseder, Nick Thiel and George Mueller. A sixth newly-elected club member, Robert Anderson, could not be present for the club's annual celebration.

cooler, new pickle room, new aging cooler, and more office space. Second-generation managers of the 40-year-old firm are brothers RICHARD and ROBERT GRIFFITH. The organization serves the institutional trade in Pacific Coast cities from Santa Monica to San Juan Capistrano.

Geo. A. Hormel & Co. has begun construction of a new hog immobilizer-conveyor unit at its Fort Dodge, Iowa, plant. A new building will be required. Manufacture of the immobilizer-conveyor is being done in Chicago by the Allbright-Nell Co., Hormel licensee. The new unit will include some improvements over the Fremont plant immobilizer described in THE NATIONAL PROVISIONER of April 14, including a less steep incline into the gas chamber.

The Salt Lake City commission has taken under advisement the protests of two county meat packing plants against a city health department plan to discontinue its meat inspection service outside the city at the end of this year. Operators of Granite Meat and Livestock Co., Murray, and A. Bills and Co., Midvale, said they would be forced out of business if the plans go through since non-inspected meat would be barred from the city.

John Morrell & Co. will take possession on June 1 of the Hill Packing Co. plant in Estherville, Iowa, which is adjacent to the Morrell beef slaughtering plant. W. W. McCallum, president, has announced. The plant will be remodeled with a view to commencing hog slaughtering operations late this fall, he said. Hill Packing has announced plans to build a new plant to replace the former horse slaughtering facility.

Canada Packers, Ltd., has acquired an interest in Wilsil, Ltd., Montreal. GEORGE SCHELL, executive vice president of Canada Packers, announced.

FERDINAND LAURENZI and MARIE T. MCKAY have established L & M Wholesale Meats in Philadelphia. The new firm is located at 1512 S. 7th st.

Rankin's Meat Processing Co., Larned, Kan., has added a new smokehouse and a retail store.

The Hull & Dillon Packing Co., Pittsburg, Kan., is expanding its trade territory and recently made its first shipment of processed meats to the West Coast. San Diego was the destination of the 10,000 lbs. of fresh and smoked meats shipped by refrigerated truck. R. M. MOFFITT, manager, said the firm hopes to make shipments to the West Coast once every month or two weeks. Hull & Dillon also has



ALL 154 members of the Modesto (Calif.) Rotary Club headed by Glenn W. Taylor (right) were present at a recent meeting, in response to his campaign for a 100 per cent attendance day. Photo shows Orville Stiff, attendance committee chairman, reporting banner meeting to Taylor by presenting 100 per cent attendance award to him in surprise move. Taylor is co-owner of Modesto Meat Co. and a director of the Western States Meat Packers Association.

sent several shipments of lard to Tijuana, Mexico, this year and a specialty item produced by the firm, a special cured pork loin, has gone to many parts of the U. S., Moffitt said.

The No. 1 plant and general offices of Northwest Packing Co., Portland, Ore., were destroyed by fire recently. Company officials estimated the loss at \$1,500,000, including a \$500,000 supply of Beg More dog food.

Hygrade Food Products Corp. is continuing to expand its activities in the Southern California market. Earlier this year the firm got into full swing at its new quarters on Southwest drive, Los Angeles, a plant formerly owned by Iowa Packing Co. The company is now adding a vacuum packing operation to its activities and hopes to have it going in time for the outdoor luncheon meat season.

TRAILMARKS

Teeters Packing Co., Columbus, Ohio, is observing its 30th anniversary this year. Founded in 1926 by G. V. TEETERS as a one-man operation, the company now has an annual payroll of more than \$150,000. The firm is operated by the founder's three sons: CARL V., president and general manager; F. VIRGIL, sales manager, and E. V., plant engineer and supervisor of equipment maintenance.

Chairmen of standing committees named by the Georgia Independent Meat Packers Association are: inspection, FRANK BAILEY, Pioneer Provision Co., Atlanta; livestock, FRANK THOMPSON, Southern Foods, Inc., Co-

lumbus; sausage, J. O. NIXON, Ashmore Sausage Co., Inc., Chamblee; by-products, FRANK THOMAS, Thomas Packing Co., Griffin; labor relations, GERALD MEDDIN, Meddin Packing Co., Savannah; weights and measures, PAUL WEBB, Lykes Brothers Inc. of Georgia, Albany; membership and publicity, GUS KAUFMAN, Middle-Gorgia Abattoir, Macon; legislation, CHARLES ROBBINS, JR., Robbins Packing Co., Statesboro, and program and arrangements, JAMES BEAVERS, JR., Beavers Packing Co., Newnan.

A photograph of PAUL SAWYER, who has joined the staff of Walsh,

Brown, Heffernan Co., Chicago, was identified erroneously in THE NATIONAL PROVISIONER of May 5 as that of J. A. WEBER, who heads the brokerage firm's lard, tallow and grease department. Sawyer, formerly of the armed services, will assist RAY J. SEIPP in the company's beef department.



PAUL SAWYER

"Good" meat to them means "flavor," concluded a panel of women at the April meeting of the Arkansas Independent Meat Packers Association. In general, they said, women are pleased with the type products being offered by packers of today and appreciate their striving for better and better quality in products. Next AIMPA meeting will be Wednesday, May 16, in the Mirror Room at the Albert Pike Hotel, Little Rock. The program will be devoted to the new NIMPA cost accounting manual.

HARLEY LEVELL of Frankfort, Ind., a meat salesman for more than 15 years, was named "Salesman of the Year" by Stark, Wetzel & Co., Inc., Indianapolis, at the company's annual "Family Conference" in the Murat Temple, Indianapolis. Presentation of the bronze-plated trophy was made by GEORGE W. STARK, president of the firm. Levell joined the Stark & Wetzel organization in 1950 and last year sold more than 1,154,000 lbs. of meat to win the coveted award. Guest speaker for the conference was RAY ELIOT, head football coach for the University of Illinois, who spoke on the subject,



H. LEVELL



LIVE CIRCUS TV SHOW BUILDS FANS FOR SWIFT

There's nothing like a circus to build hearty appetites and an affinity for those who make the entertainment possible. In Los Angeles, Swift & Company is capitalizing on this fact by making it possible for the young and young-in-heart to see a real, live circus every week, right in their own homes.



Swift is one of the sponsors of KTLA's "Circus" television show, which emanates from a huge circus tent (lower photo) on Sunset blvd. In top photo E. H. CRAMSIE (left), manager of Swift's Los Angeles plant, and RICHARD PALM, sales manager, pose with the ring master and a volunteer "bear." Show uses a real bear and other animals in performances, as well as high wire artists, clowns, aerial ballet, fire eaters, trick riders and other circus trappings. About 800 seats are provided for spectators on a first-come basis. HAL SMITH (center photo), as "Swiftly" the clown, does the commercials for the show.

Swift. Show is said to be the first live circus to be televised from a tent.



"College Football and its Principles as Applied to Business." More than 700 key production, sales and office personnel and their wives attended the annual event.

ROBERT L. FLETCHER, provision manager for Oscar Mayer & Co. at Madison, Wis., was selected as "Safe Driver of the Week" by the traffic division of the Madison police department

during the week of May 1. He has driven for 35 years without an accident.

"Common Problems Facing the Livestock and Western Independent Meat Packing Industry This Year" was the topic of E. F. FORBES, WSMMPA president and general manager, at the annual convention of the Washington State Cattlemen's Asso-

ciation May 11 in Spokane, Wash. He discussed the new rate reduction proposed by western railroads on fresh meats and packinghouse products, changes in federal meat grading and western beef advertising. Earlier, Forbes spoke at a dinner meeting of WSMMPA members in the Spokane area.

NAT SILVERBERG, secretary of Philadelphia Dressed Beef Co., Philadelphia, has been elected a vice president of the mid-Atlantic regional group of the National Prepared Frozen Food Processors Association.

JOAO GOULARD, vice president of Brazil, spent two days in Kansas City this week to study U. S. meat packing methods.

The American Trucking Association, Inc., has awarded the first-place safety trophy in its miscellaneous fleets division to H. W. Lay & Co., Inc., Atlanta, Ga., for the firm's record of more than 1,000,000 safe miles in 1955. THOMAS C. REED is traffic manager for Lay.

A. E. SCHMIDT of Armour and Company, Columbus, Ohio, has been elected second vice president of the Columbus chapter of the National Office Management Association.

DEATHS

FRED ROBERTS, SR., 63, general manager of People's Market, Pocatello, Ida., died May 3 after a short illness. A pioneer in the meat packing industry in Idaho, he worked for several firms before forming a partnership with WALTER OELWEIN and establishing People's Market in 1918.

HAL M. RANCK, 58, merchandising manager for Kingan, Inc., Indianapolis, died recently in a Los Angeles hotel while on a business trip. He had been with the firm since 1952. Surviving are the widow, DOROTHEA, and a son, WOLCOT, serving in the Army.

PHILIP BEAUFORD, 41, owner of Phil Product Meat Co., Cleveland, died recently after an illness of several months.

LES KRUSCHKE, 65, sales manager of Trojan Market Co., Los Angeles, died recently. Kruschke was a 40-year veteran in the meat business in the Los Angeles area and was with the Trojan firm for nearly ten years. He is survived by the widow, BLANCHE.

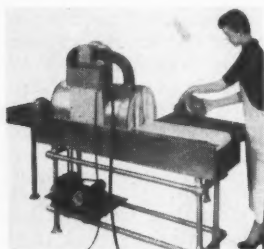
SIDNEY W. ERCK, 68, former manager of Swift & Company at Utica, N. Y., died recently in Miami, Fla. A daughter survives.

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

HEAT-SHRINK UNIT FOR PACKAGING (NE 313):

A new heat-shrink unit for use with wrappers of heat-shrinkable film has been perfected by Great Lakes Stamp & Mfg. Co. Designed for use as a self-contained unit or for use with existing lines, the unit contains a heat-shrinking tunnel over the conveyor. Conveyor speed is adjustable. The



shrink-tunnel section uses thermostatically controlled heated air. The air is maintained at a high speed and swirled around the wrapped item to shrink packaging film rapidly and uniformly without unduly changing package temperature. The shrink-tunnel unit comes in a 5 ft. or longer variable speed conveyor section. Stainless steel wrapping tables have in-set heat sealing plates. Conveyor length may be increased.

COMPOSITION CUTTING BOARD (NE 306):

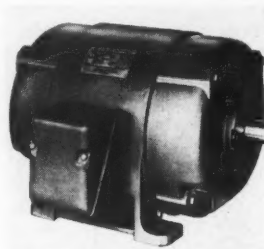
A hard rubber composition cutting board, which has MIB approval for boning and slicing operations, is being offered to the meat industry by Park Rubber Co., Inc. The board may be cleaned with a wire brush or scraper or by



steam. According to the firm, tests have proved the board will not crack, split or chip out or impart odors and tastes to food. Its density prevents absorption of liquids or food particles.

SYNCHRONOUS INDUCTION MOTOR (NE 302):

A new synchronous motor available in ratings from ¼ to 40 hp, built on standard induction motor frames and enclosures and using a simple die-cast rotor, is available from Allis-Chalmers Manufacturing Co. The motor is said to require



no brushes, slip rings or windings on the rotor, separate source of direct current or special starting equipment. Some of the advantages claimed for the motor are that it starts as an induction motor with a very high locked-rotor torque, accelerates and pulls into synchronism

quickly, and runs as a synchronous motor. Having a 175 to 200 per cent pull-out torque, the motor remains in synchronism regardless of load or line voltage fluctuations. The motor has frequencies of 300 cycles and speeds above 10,000 rpm are available. Motors for frequencies as low as 10 cycles have been developed. The motor is recommended for high speed meat slicing, packaging machinery, etc.

AUTOMATIC DEFROST REFRIGERATION (NE 311):

Dole Refrigeration Co. is now offering a com-



plete low temperature system with automatic defrost with the addition of its new unit-cooler. Designed for all low temperature applications, the system is said to assure maximum unit cooler efficiency by maintaining a frost free unit cooler coil. It is available in sets to meet heat load requirements.

CLEANING HOSE (NE 304):

A new wire braid wash up hose with a specially compounded, white Neoprene grease and fatty

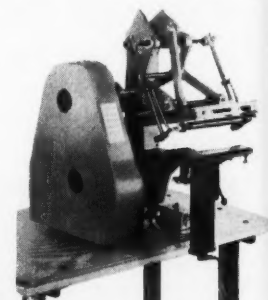


oil resistant cover is available from Hamilton Rubber Mfg. Co. The hose is said to be highly flexible under high pressure hot water and

steam conditions. It comes with interior diameters of ½ in., ¾ in. and 1 in. and is capable of handling saturated steam.

MARKING MACHINE (NE 305):

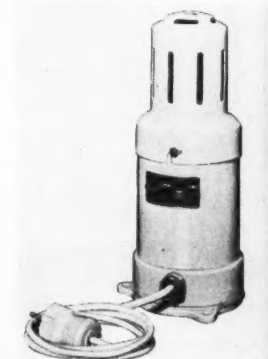
Markem Machine Co. has developed a machine which can print in-



gradient and other variable data as needed on plastic bags used in meat packaging operations. Type inserts or rubber plates in the printing head are said to be easily and quickly changed and are designed for use on pliofilm, cellulose acetate, cellophane, hydra-cellulose, etc.

NEW OZONE UNIT (NE 312):

A unit which is said to produce a desired quan-



tity of ozone without any noticeable trace of nitrous oxide is being marketed by Foreign Science, Ltd. Weighing only 3 lbs., the portable, moisture-proof ozonator has no moving parts and is backed by a five-year guarantee.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (5-12-56).

Key Numbers

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Company

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Stare Tells Paradox in Atherosclerosis Research

The mysterious disappearance of a high percentage of fatty globules from the blood streams of patients suffering diseases in which the fat content of the blood is high, is being investigated in the department of nutrition, Harvard School of Public Health, Boston.

Dr. Fred J. Stare, chairman of the department of nutrition, in an address May 11 before the New York section, American Chemical Society, described the observations that followed injection of fat emulsions in the blood streams of the patients.

The program is a portion of long-term research activities being carried on by the department of nutrition into the cause and possible alleviation of atherosclerosis—a form of hardening of the arteries, particularly of the heart and brain—one of the leading causes of death in cardiovascular disease.

"It is the disease," Dr. Stare commented, "in which nutritional considerations seem to be of the greatest significance."

Reporting on studies carried on by Dr. William Waddell of the department of nutrition and Dr. Walter Lever of the Harvard Medical School, Dr. Stare said the patients concerned had received injections of fat emulsions in an effort to determine the length of time required for the fat content of the blood to return to normal levels.

"As we expected," Dr. Stare said, "it required from three to four times longer (eight to twelve hours as contrasted with three to six) for the blood of the ill patients to return to pre-infusion fat levels as compared with normal persons who served as controls. Much to our surprise, however, the blood cholesterol (fat) levels in the ill patients continued to fall even with but one infusion of the fat emulsion."

One patient, with a blood fat con-

tent of some 600 mg. per cent (the normal person has about 250 mg. per cent of fat in his blood), received fat emulsion infusions for seven consecutive days.

At the end of the seven-day period, Dr. Stare said, the cholesterol level in the blood stream of this patient had dropped from the 600 mg. per cent to 260 mg. per cent—a decrease of 60 per cent in seven days.

"For fat emulsions given by vein to result in a reduction of the serum cholesterol seems somewhat of a paradox," Dr. Stare admitted "What the effective factor in the emulsion is, where the cholesterol goes, and what this means clinically are, of course, unanswered questions of major interest."

Other research now under way in the department of nutrition, he reported, is concerned with the relative values of animal versus vegetable oils in influencing the blood fat levels. Current research seems to indicate, he commented, that it is the degree of saturation (the chemical structure) of the fat, rather than its origin, that may be of the greatest dietary importance. Corn and peanut oils, he noted, were unsaturated, while most animal oils are saturated. However, such substances as margarine, he pointed out, are usually of vegetable oil origin, yet actually fall in the category of saturated oil.

Diets containing both saturated and unsaturated animal and vegetable fats are currently being studied in cebus monkeys and rats for their effects on blood fat levels, he said.

Dr. Stare also emphasized that while the possible relationship between dietary fat and atherosclerosis is perhaps the major interest in nutrition today, it by no means is proved definitely that dietary fat is involved in the disease in man. There are other aspects of nutrition that may be concerned with atherosclerosis,

such as choline and pyridoxine, two vitamins of the B-complex and perhaps also the carbohydrates of the diet, he said.

Bibliography Reports on Radiation Are Available

The office of Technical Services has released to industry two new volumes in the Quartermaster Food and Container Institute's bibliographic series on radiation sterilization of foods.

Purpose of the publications is to keep researchers abreast of the rapidly increasing literature on the effects of ionizing radiation in the treatment for extending storage life of meats, dairy products, vegetables and flour.

The new volumes, available from OTS, Commerce Department, Washington 25, D. C., are: PB 111636S "Bibliography on Ionizing Radiations, Supplements No. 1 and II," \$11, and PB 111637S "Subject Index of Ionizing Radiations, Supplements No. 1 and II," \$4.25.

Also available is PB 111634 "Radiation Sterilization—Review of Literature in Selected Fields," \$2.

Supplier Develops New 'Shrink Tite' Overwrap

The packaging films department of Goodyear Tire and Rubber Co., Akron, Ohio, has announced development of a new plicofilm, 75ST "Shrink Tite" plicofilm, said to have the ability to shrink approximately 18 per cent when heat is applied. The result is a skin-tight package suited for luncheon meat.

In addition to built-in shrinkage, 75ST plicofilm retains clarity, toughness, dimensional stability and positive heat sealing qualities, according to Goodyear. The new film can be used on automatic or semi-automatic overwrap equipment. It is available in either cut-to-size sheets or rolls.

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Top Photo, from left to right: Ray H. Brown, Beef-Provisions; Bob Ehrler, Provisions-Offal; Ed Burke, Provisions-Lard; Tom Heffernan, Provisions; Joe Walsh, Provisions; Joe Weber, Lard-Tallow-Grease.

Lower photo, from left to right: Paul Sawyer, Beef; Ray Seipp, Beef; Carolyn Toso, Secretary.

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ALL MEAT . . . output, exports, imports, stocks

Smaller Hog Kill Cuts Meat Output

Although output of beef continued at a seasonal record-breaking pace, the sizeable reduction in hog slaughter more than offset the gain in beef, resulting in a drop in total output of meat for the week ended May 5 to 415,000,000 lbs. from 423,000,000 lbs. the week before. However, with slaughter of both species well above that of last year, current volume was 10 per cent larger than the 376,000,000 lbs. produced in the same 1955 period. Cattle slaughter, 2 per cent off the previous week, was 4 per cent above last year and that of hogs, off 7 per cent, was 22 per cent more than last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 5, 1956	393	215.4	1,270	170.7	
Apr. 28, 1956	387	212.1	1,369	180.3	
May 7, 1955	378	202.2	1,040	143.8	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
May 5, 1956	145	17.4	242	11.4		415
Apr. 28, 1956	147	17.2	271	13.0		423
May 7, 1955	140	16.5	292	13.5		376

1950-56 HIGH WEEK'S KILL: Cattle, 427,145; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 349,561.

1950-56 LOW WEEK'S KILL: Cattle 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,477.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
	Live	Dressed	Live	Dressed	
May 5, 1956	990	548	240	134	
Apr. 28, 1956	990	548	236	132	
May 7, 1955	965	535	247	138	

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed			
May 5, 1956	215	120	97	47			
Apr. 28, 1956	210	117	98	48	14.6		47.2
May 7, 1955	212	118	96	46	14.8		37.9

March Meat Production Up 4 Per Cent Over Previous Month, Year Earlier

PRODUCTION of red meat by commercial slaughter plants in March totaled 2,265,000,000 lbs., according to the Crop Reporting Board. This was 4 per cent above either the February output of 2,184,000,000 lbs. or the 2,185,000,000 lbs. produced in March last year. Commercial meat production includes slaughter in federally inspected plants and other wholesale and retail plants, but excludes farm kill.

Production of meat during the first three months of this year aggregated 6,926,000,000 lbs., 10 per cent larger than the 6,244,000,000 lbs. produced in the same 1955 period. January-March beef output was up 12 per cent, veal up 1 per cent, pork up 12 per cent and lamb and mutton was up 5 per cent. Lard production at 759,000,000 lbs. was 17 per cent larger than the 650,000,000 lbs. last year.

March beef output, amounting to 1,131,000,000 lbs., was up 4 per cent from 1,087,000,000 lbs. in February and 1,085,000,000 lbs. in March last

year. Cattle slaughter for the month numbered 2,080,000 head, or 4 per cent more than the 1,998,000 head killed in February, but slightly fewer than March 1955 kill of 2,097,000 head. Cattle averaged 973 lbs. in weight alive as against 981 lbs. in February and 941 lbs. a year ago.

Veal production for March totaled 113,000,000 lbs. for a 5 per cent increase over February output of 108,000,000 lbs., but 5 per cent smaller than March 1955 output of 119,000,000 lbs. March calf slaughter, numbering 1,033,000 head, was 9 per cent higher than the 946,000 in February, but 8 per cent below March 1955 kill of 1,121,000.

Production of pork amounted to 955,000,000 lbs. in March. This was 3 per cent above February output of 932,000,000 lbs. and 5 per cent larger than the 913,000,000 lbs. in March of last year. Hog kill for March totaled 7,532,000 head, or 6 per cent greater than February slaughter of 7,116,000 and 11 per cent greater than the 6,778,000 in March a year

ago. Hogs at 228 lbs. live weight, were 2 lbs. lighter than a month before and 7 lbs. lighter than last year.

March lard production was 254,000,000 lbs., 9 per cent above the 232,000,000 lbs. in February and 15 per cent above March 1955 output of 221,000,000 lbs. Lard yield per 100 lbs. of hog was 14.7 lbs. against 14.1 lbs. last year.

Lamb and mutton production in March rose to 66,000,000 lbs. from 64,000,000 lbs. in February, but was about 2,000,000 lbs. smaller than last year. Slaughter of the animals numbered 1,366,000 head compared with 1,318,000 in February and 1,390,000 head in March of last year.

Imports of Polish Canned Ham Continue Sharp Climb

Continued sharp increases in imports of canned pork, largely ham, from Communist Poland were disclosed by the American Meat Institute in reporting figures obtained from official government sources.

"During the first quarter of this year, 'the AMI said, 'imports from Poland totaled 7,729,000 lbs. against 5,550,000 lbs. during the first quarter of 1955. This was an increase of approximately 40 per cent for the quarter. During March, usually a low month, imports were 86 per cent greater than during March of 1955, 1,047,000 lbs. against 562,000 lbs.

"Imports from other countries remained about the same or were slightly greater, but these countries recognize that foreign trade is a two-way street and they import considerable quantities of American agricultural products, including lard, fancy meats, hides, tallow and other products derived from American livestock. Poland imports but a minute quantity of American meat and livestock products and the dollars it obtains for canned pork sold in the United States are utilized for other purposes."

Meat Index Up for 6th Week

The wholesale price index on meats rose to 78.5 in the week ended May 1 from 77.5 the week before, the Bureau of Labor Statistics has reported. This was the 6th consecutive increase on meats and their highest index in several months. The average primary market price index was a shade higher at 113.8 on the basis of the 1947-49 average of 100 per cent. The all commodity index for May 1955 was 109.9 and on meats, 84.1.

PROCESSED MEATS . . . SUPPLIES

Meat Products Sales Under P.L. 480 216,000,000 lbs.

Foreign sales of livestock products under Title I of Public Law 480 have attained considerable volume. Up to April 10, agreements have been signed with seven countries providing for the sale of about 216,000,000 lbs. of livestock products valued at about \$42,000,000, according to the Foreign Agricultural Service.

Some of the more important contracts include provisions for the sale of 88,000,000 lbs. of lard to Yugoslavia, 40,000,000 lbs. of beef to Israel, 20,000,000 lbs. of canned pork to Korea, nearly 17,000,000 lbs. of hams, other pork products and inedible tallow to Spain and 16,500,000 lbs. of lard to Austria.

The purpose of the negotiation of such contracts was intended to have the immediate effect of reducing our surpluses to help stimulate domestic prices, and to help create new foreign outlets for U. S. livestock products as well as to expand markets already established, FAS pointed out.

Summary of P. L. 480 agreements on meat products by countries is listed below:

Country	Commodity	Quantity (1,000 lbs.)	Value (in \$1,000)
Brazil	Lard	11,000	1,850
Yugoslavia	Lard	88,230	10,800
Austria	Lard	16,550	2,400
Israel	Beef	40,000	10,000
Spain	Other		
	Pork prod.	3,500	1,400
	Tallow,		
	ined.	9,700	1,000
Chile	Beef	13,210	3,700
Chile	Lard	3,360	0,470
Chile	Tallow,		
	edib.	5,500	0,620
Korea	Pork, canned	21,000	8,000
Totals		215,620	42,320

The authorization for Brazil, the

first one negotiated under the law, was signed November 16, 1955 and the delivery period ended February 29, 1956. Purchases by Yugoslavia are complete, contracting period ends May 31 and delivery by June 30. Austria is active, with contracting due to end by June 30 and the last delivery date, September 30. Israel—active, with contracting to end November 30 and delivery by December 31. Spain—edible tallow, active, with contracting to end May 31 and delivery by June 30, 1956. Other purchases authorizations for Spain are expected to be issued shortly as well as those for Chile and Korea.

MARCH MEAT GRADING

Meat and meat products graded and certified by the U. S. Department of Agriculture in March, with comparisons ("000" omitted):

	Mar. 1956	Feb. 1956	Mar. 1955
Beef	619,350	562,778	498,020
Veal and calf	18,120	16,542	19,892
Lamb, yearling and mutton	22,047	22,557	23,063
Totals	659,517	601,877	540,915
All other meats and lard	12,303	12,761	14,104
Grand totals	671,820	614,638	555,019

ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on April 30, 1956 totaled 14,694,389 lbs. of pork meats compared with 15,065,214 lbs. at the close of March and 18,244,642 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 6,055,100 lbs. compared with 7,193,050 lbs. a month before and 6,376,823 lbs. a year earlier.

Switzerland A Possible Market For Meat Products

There is a good outlet for the export of a limited amount of variety meats from the United States to Switzerland, the Foreign Agricultural Service has reported. Export possibilities appear best for frozen ox tongues, cooked frozen beef tripe, canned pork tongues and frozen sweetbreads.

During 1955, Switzerland imported 3,800,000 lbs. of variety meats and canned meats from all countries, compared with 3,100,000 lbs. a year earlier and 1,800,000 lbs. in 1953. The U. S. supplied 36 per cent of the importations of these items in 1955, about the same proportion as in the previous two years.

There is a steady market for beef tongues. Almost half of the importations come from the United States. Tongues for export should be short cut and trimmed of all fat.

There is a strong demand for frozen beef and hog livers. Swiss veterinary regulations do not allow imports of liver, kidneys, hearts and brains separated from the carcass. However, imports of frozen livers separated from the carcass are authorized if imported by reliable concerns to be used in the manufacture of cooked and canned products.

Swiss importers have found it difficult to obtain pork loins at reasonable prices in Europe and are looking to new sources of supply. There is only a limited demand for imports of frozen pork sides, dry salt fatbacks, frozen pork tongues and calf tongues.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	42	@44
Pork saus., bulk, 1-lb.	28	@31
Pork sausage, sheep cas., 1-lb. pkg.	46	@49
Pork sausage, sheep cas., 5-6-lb. pkg.	45	@49
Frankfurters, sheep cas.	47 1/2	@52
Frankfurters, skinless	39	@42
Bologna (ring)	39	@42
Bologna, artificial cas.	33	@36
Smoked liver, hog buns	43	@46
Smoked liver, art. cas.	38	@41
New Eng. lunch, spec.	53	@60
Polish sausage, smoked	50	@54
Tongue and Blood	38	@42
Olive loaf	41	@44
Pepper loaf	41	@45
Pickle & Pimiento loaf	38	@42 1/2

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	25	30
Cominos seed	27	32
Mustard seed, fancy	23	
Yellow American	34	
Oregano	17	
Coriander		
Morocco, No. 1	20	24
Marjoram, French	57	62
Sage, Dalmatian, No. 1	58	66

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog buns	86	@80
Thuringer	45	@48
Farmer	65	@71
Holsteiner	70	@73
B. C. Salami	75	@79
Pepperoni	65	@68
Genoa style salami, ch.	80	@92
Cooked Salami	40	@44
Sicilian	81	@84
Goteborg	68	@71
Mortadella	48	@51

SPICES

(Bales, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice prime	1.00	1.09
Resifted	1.07	1.19
Chili, Powder	47	
Chili Pepper	41	
Cloves, Zanzibar	50	65
Ginger, Jam., unbl.	81	88
Mace, fancy Banda	3.25	3.50
West Indies	3.36	
East Indies	3.00	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	88	
Paprika, Spanish	51	
Pepper, cayenne	54	
Pepper:		
Red, No. 1	54	
White	48	52
Black	43	47

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, narrow,	32/35 mm. 1.10@1.35
Export, med. 35/38	90@1.10
Export med. wide,	38/40 1.10@1.50
Export, wide, 40/44	1.30@1.65
Export, jumbo, 44/up.	2.00@2.40
Domestic, regular	70@ 80
Domestic wide	80@1.00
No. 1 weasands	
24 in. up	12@ 16
No. 2 weas., 22 in. up.	9@ 13
Middles—	
Sewing, 1 1/2@2 1/4 in.	1.25@1.65
Select, wide, 2@2 1/4 in.	1.75@2.00
Extra select,	
2 1/4@2 1/2 in.	2.25@2.50
Bungs, exp. No. 1	25@ 34
Bungs, domestic	18@ 25
Dried or salt bladders, piece:	
8-10 in. wide, flat	9@ 11
10-12 in. wide, flat	9@ 11
12-15 in. wide, flat	15@ 18
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.00@4.15
Narrow,	
29@32 mm.	3.75@4.15
Medium	
32@35 mm.	2.15@2.50
Spec. medium,	
35@38 mm.	1.65@1.90

Hog Bungs—

Sow	54@ 60
Export, 34 in. cut	45@ 52
Large prime, 34 in.	34@ 36
Med. prime, 34 in. cut	25@ 27
Small prime	16@ 20
Middles, 1 per set, cap off	55@ 60
Sheep Casings (per hank):	
26/28 mm.	5.25@6.00
24/26 mm.	5.50@6.00
22/24 mm.	5.00@5.25
20/22 mm.	4.00@4.25
18/20 mm.	3.00@3.25
16/18 mm.	2.00@2.20

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	28.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	26.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.07
Refined standard cane gran. basis (Chgo.)	8.60
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt.:	
Cerelose, Reg. No. 53	7.58
Ex-Warehouse, Chicago	7.68

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

May 8, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

Native steer:	
Prime, 600/800	37 1/2
Choice, 500/700	33 @ 33 1/2
Choice, 500/800	32 1/2
Good, 500/700	30 1/2 @ 31
Bull	25 1/2
Commercial cow	24 1/2 @ 25
Canner-cutter cow	23 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	50 @ 52
Foreqtrs., 5/800	27
Rounds, all wts.	42 @ 42 1/2
Td. loins, 50/70 (1cl)	84 @ 85
Sq. chucks, 70/80	27 @ 27 1/2
Arm chucks, 80/110	25 1/2 @ 26
Briskets (1cl)	19 @ 20
Ribs, 25/35 (1cl)	53 @ 55
Naveles, No. 1	6 1/2 @ 7 1/2
Flanks, rough No. 1	11

Choice:	
Hindqtrs., 5/800	41 1/2 @ 42
Foreqtrs., 5/800	24
Rounds, all wts.	41 @ 42
Td. loins, 50/70 (1cl)	58 @ 64
Sq. chucks, 70/80	27 @ 27 1/2
Arm chucks, 80/100	25 1/2 @ 26
Briskets (1pl)	19 @ 20
Ribs, 25/35 (1cl)	39 @ 42
Naveles, rough No. 1	6 1/2 @ 7 1/2
Flanks, rough No. 1	11

Good:	
Rounds	40 @ 42
Sq. chucks	26 @ 27
Briskets	18 @ 19
Ribs	38 @ 39
Loins	56 @ 58

COW & BULL TENDERLOINS

Fresh J/L C-C grade Froz. C/L	
63 ...Cows, 3/dn.	64 @ 66
80 @ 83 ...Cows, 3/4	69 @ 71
87 @ 90 ...Cows, 4/5	74 @ 76
95 @ 97 ...Cows, 5/up	86 @ 89
95 @ 97 ...Bulls, 5/up	86 @ 89

BEEF HAM SETS

Insides, 12/up	41 1/2
Outsides, 8/up	38
Knuckles, 7 1/2/up	41 1/2

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	13 @ 14
Good, 70/down	12 @ 13

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 8	San Francisco May 8	No. Portland May 8
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$33.50 @ 35.00	\$35.00 @ 36.00	\$33.00 @ 36.00
600-700 lbs.	32.50 @ 34.00	33.00 @ 35.00	32.50 @ 35.00
Good:			
500-600 lbs.	32.00 @ 34.00	32.00 @ 33.00	32.00 @ 34.00
600-700 lbs.	30.00 @ 32.00	31.00 @ 32.00	31.00 @ 33.00
Commercial:			
350-600 lbs.	29.00 @ 32.00	29.00 @ 31.00	29.00 @ 32.00
COW:			
Commercial, all wts.	27.00 @ 29.00	27.00 @ 30.00	26.00 @ 30.00
Utility, all wts.	24.00 @ 26.00	24.00 @ 27.00	25.00 @ 28.00
Canner, cutter	None quoted	20.00 @ 24.00	22.00 @ 25.00
Bull, util. & com'l.	28.00 @ 31.00	28.00 @ 30.00	None quoted
FRESH CALF (Skin-off)	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	38.00 @ 40.00	35.00 @ 38.00	37.00 @ 41.00
Good:			
200 lbs. down	35.00 @ 38.00	35.00 @ 38.00	36.00 @ 39.00
LAMB, SPRING (Carcass):			
Prime:			
40-50 lbs.	47.00 @ 50.00	48.00 @ 50.00	49.00 @ 52.00
50-60 lbs.	44.00 @ 47.00	46.00 @ 48.00	48.00 @ 50.00
Choice:			
40-50 lbs.	47.00 @ 50.00	47.00 @ 49.00	49.00 @ 52.00
50-60 lbs.	44.00 @ 47.00	46.00 @ 48.00	48.00 @ 50.00
Good, all wts.	42.00 @ 46.00	45.00 @ 47.00	46.00 @ 50.00
MUTTON (EWE):			
Choice, 70 lbs. down	15.00 @ 18.00	None quoted	14.00 @ 16.00
Good, 70 lbs. down	15.00 @ 18.00	None quoted	14.00 @ 16.00

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 100's	28 @ 30
Hearts, reg., 100's	10 1/2
Livers, sel., 35/50's	27 1/2
Livers, reg., 35/50's	15 1/2
Lips, scalded, 100's	8
Lips, unscaled, 100's	9
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	5 1/2
Melts, 100's	5 1/2
Lungs, 100's	5 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	44
Veal breads,	
under 12 oz.	78
12 oz. up	98
Calf tongue, 1 lb./dn.	23
Ox tails, under 3/4 lb.	11
Ox tails, over 3/4 lb.	17 1/2

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, bbls.	32
Bull meat, bon's, bbls.	32 1/2 @ 34 1/2
Beef trim, 75/85, bbls.	22 @ 23
Beef trim, 85/90, bbls.	27
Bon's chucks, bbls.	33
Beef cheek meat,	
trimmed, bbls.	19
Shank meat, bbls.	34 1/2
Beef head meat, bbls.	15
Veal trim., bon's, bbls.	26 1/2 @ 27 1/2

VEAL-SKIN OFF

(Carcass)	
(L.c.l. prices)	
Prime, 80/110	\$43.00 @ 44.00
Prime, 110/150	42.00 @ 43.00
Choice, 80/110	38.00 @ 40.00
Choice, 110/150	38.00 @ 40.00
Good, 50/80	29.00 @ 33.00
Good, 80/110	35.00 @ 37.00
Good, 110/150	35.00 @ 37.00
Commercial, all wts.	27.00 @ 34.00

CARCASS LAMB

(L.c.l. prices)	
Prime, 40/50	47 @ 49
Prime, 50/60	45 @ 47
Choice, 40/50	47 @ 49
Choice, 50/60	45 @ 47
Good, all wts.	42 @ 44
Springs, pr. 35/45	52 @ 54
Springs, pr. 45/55	51 @ 53
Springs, pr. 55/60	49 @ 50
Springs, ch. 35/45	52 @ 54
Springs, ch. 45/55	51 @ 53
Springs, ch. 55/60	49 @ 50

NEW YORK

May 8, 1956

WHOLESALE FRESH MEATS BEEF CUTS

(L.c.l. prices)	
Steer:	
Prime carc., 6/700	\$40.00 @ 41.00
Prime carc., 7/800	39.00 @ 40.00
Choice carc., 6/700	35.50 @ 36.50
Choice carc., 7/800	34.50 @ 35.50
Hinds, pr., 6/700	50.00 @ 53.00
Hinds, pr., 7/800	47.00 @ 50.00
Hinds, ch., 6/700	45.00 @ 48.00
Hinds, ch., 7/800	43.50 @ 47.00

BEEF CUTS

(L.c.l. prices)	
Prime steer:	
Hindqtrs., 600/700	52 @ 56
Hindqtrs., 700/800	50 @ 53
Hindqtrs., 800/900	47 @ 49
Rounds, diamond bone	42 1/2 @ 43 1/2
flank off	43 @ 44
Short loins, untrim.	78 @ 90
Short loins, trim.	1.03 @ 1.18
Flanks	11 1/2 @ 12
Ribs (7 bone cut)	50 @ 55
Arm chucks	28 @ 31
Briskets	23 @ 26
Plates	10 @ 12
Foreqtrs. (Kosher)	32 @ 33
Arm chucks (Kosher)	32 @ 34
Choice steer:	
Hindqtrs., 600/700	48 @ 51
Hindqtrs., 700/800	45 @ 48
Hindqtrs., 800/900	43 @ 45
Rounds, flank off	42 @ 43
Rounds, diamond bone, flank off	42 1/2 @ 43 1/2
Short loins, untrim.	57 @ 63
Short loins, trim.	74 @ 85
Flanks	11 1/2 @ 12
Ribs (7 bone cut)	43 @ 48
Arm chucks	26 @ 29
Briskets (Kosher)	28 @ 32
Foreqtrs. (Kosher)	28 @ 32
Arm chucks (Kosher)	29 @ 33

N. Y. MEAT SUPPLIES

Receipts reported by the USDA	
Marketing Service week ended	
May 5, 1956 with comparisons:	
STEER AND HEIFER: Carcasses	
Week ended May 5	11.194
Week previous	16.285
COW:	
Week ended May 5	1.630
Week previous	1.575
BULL:	
Week ended May 5	356
Week previous	304
VEAL:	
Week ended May 5	12,864
Week previous	16,967
LAMB:	
Week ended May 5	22,277
Week previous	39,503
MUTTON:	
Week ended May 5	803
Week previous	1,090
HOG AND PIG:	
Week ended May 5	8,682
Week previous	8,368
PORK CUTS:	
Week ended May 5	842,416
Week previous	1,701,560
BEEF CUTS:	
Week ended May 5	236,096
Week previous	277,692
VEAL AND CALF CUTS:	
Week ended May 5	3,000
Week previous	3,133
LAMB AND MUTTON:	
Week ended May 5	3,626
Week previous	8,616
BEEF CURED:	
Week ended May 5	15,611
Week previous	16,754
PORK CURED AND SMOKED:	
Week ended May 5	147,800
Week previous	428,895
LARD AND PORK FAT:	
Week ended May 5	4,521
Week previous	4,148

LOCAL SLAUGHTER

CATTLE:	
Week ended May 5	14,077
Week previous	14,096
CALVES:	
Week ended May 5	11,617
Week previous	10,913

FANCY MEATS

(L.c.l. prices)	
Veal breads, 6/12 oz.	75
12 oz./up	97
Beef livers, selected	29
Beef kidneys	14
Oxtails, 3/4 lb./up, froz.	11

LAMB

(Springers L.c.l. carcass prices)	
City	
Prime, 30/40	\$53.00 @ 56.00
Prime, 40/45	56.00 @ 60.00
Prime, 45/55	49.00 @ 52.00
Prime, 55/65	44.00 @ 48.00
Choice, 30/40	53.00 @ 56.00
Choice, 40/45	56.00 @ 60.00
Choice, 45/55	49.00 @ 52.00
Choice, 55/65	44.00 @ 48.00
Good, 30/40	51.00 @ 53.00
Good, 45/45	52.00 @ 54.00
Good, 45/55	48.00 @ 50.00
Western	
Prime, 45/dn.	53.00 @ 56.00
Prime, 45/55	50.00 @ 53.00
Choice, 45/dn.	53.00 @ 56.00
Choice, 45/55	50.00 @ 53.00
Choice, 55/65	48.00 @ 50.00
Good, 45/dn.	48.00 @ 50.00
Good, 45/55	47.00 @ 49.00
Good, 55/65	44.00 @ 46.00

VEAL-SKIN OFF

(L.c.l. carcass prices)	
Western	
Prime, 80/130	\$38.00 @ 42.00
Choice, 80/130	36.00 @ 40.00
Good, 50/80	28.00 @ 30.00
Good, 80/130	33.00 @ 36.00
Com'l, 50/80	28.00 @ 30.00
Com'l, 80/130	29.00 @ 33.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.50
Edible suet (cwt.)	2.75
Indeible suet (cwt.)	2.75

HOGS:	
Week ended May 5	43,612
Week previous	50,882
SHEEP:	
Week ended May 5	41,015
Week previous	46,410
COUNTRY DRESSED MEAT	
VEAL: Carcasses	
Week ended May 5	4,874
Week previous	5,399
HOGS:	
Week ended May 5	28
Week previous	17
LAMB AND MUTTON:	
Week ended May 5	1,322
Week previous	240

Cuban Meat Imports

Meat imports by Cuba rose sharply in 1955, reaching 32,000,000 lbs., or 50 per cent more than a year earlier. Nearly all of the imports were supplied by the United States.

Fresh beef imports totaled 493,000 lbs. in 1955 compared with 570,000 lbs. a year earlier.

Imports of cured pork reached a record total of 31,500,000 lbs. in 1955 compared with 19,200,000 lbs. a year earlier and six times the prewar average. The large importation resulted from favorable prices in the U. S. and some improvement in Cuban purchasing power.

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlott basis, Chicago price zone, May 9, 1956)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
43 10/12 43n		19 1/2 6/8 19 1/2n	
43 12/14 43n		19 8/10 19	
43 14/16 43n		19 1/4 10/12 19 1/4	
41 1/2 16/18 41 1/2n		19 1/4 12/14 19 1/4	
40 1/2 18/20 40 1/2n		17 1/2 14/16 17 1/2	
37 1/2 20/22 37 1/2n		17 16/18 17	
36 22/24 36		15 1/2 18/20 15 1/2n	
35 24/26 35		Gr. Amn. D.S. Clear	
32 1/2 26/28 32 1/2n		13 1/2 18/20 14n	
30 1/2 28/30 30 1/2n		13 1/2 20/22 14	
Ham quotations based on product		13 25/30 13 1/4	
conforming to Board of Trade definition		12 1/4 30/35 12 1/4	
regarding new trim effective		11 1/4 35/40 12 1/4	
January 9, 1956.		10 1/4 40/50 12 1/4	

PICNICS	
Fresh or F.F.A.	Frozen
22 1/2 4/6 22 1/2n	
21 1/2 6/8 21 1/2n	
19 1/2 @ 20 8/10 19 1/2n	
19 1/2n 10/12 19 1/2n	
19n 12/14 18n	
19 8/up, 2's in 18n	

FAT BACKS	
Fresh or Frozen	Cured
9 1/2n 6/8 9 1/2n	
9 1/2n 8/10 10	
11n 10/12 12	
11 1/2n 12/14 12 1/2n	
11 1/2n 14/16 12 1/2n	
11 1/2n 16/18 12 1/2n	
11 1/2n 18/20 12 1/2n	
11 1/2n 20/22 12 1/2n	

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, MAY 4, 1956			
May 13.55	13.67	13.50	13.60a
July 14.00	14.15	14.00	14.05-07
Sep. 14.50	14.65	14.45	14.55-57
Oct. 14.65	14.67	14.57	14.62-65
Nov. 14.60	14.72	14.60	14.67a
Sales: 8,160,000 lbs.			
Open interest at close Thurs.,			
May 3: May 127, July 1,694, Sept.			
1,252, Oct. 315, and Nov. 52 lots.			

MONDAY, MAY 7, 1956			
May 13.70	13.77	13.60	13.60b
July 14.00	14.25	14.00	14.07b
Sep. 14.50	14.75	14.50	14.57b
Oct. 14.60	14.80	14.60	14.60b
Nov. 14.65	14.75	14.65	14.65a
Sales: 9,840,000 lbs.			
Open interest at close Fri., May			
4: May 108, July 1,694, Sept. 1,265,			
Oct. 312, and Nov. 58 lots.			

TUESDAY, MAY 8, 1956			
May 13.52	13.55	13.30	13.32
July 14.05	14.05	13.62	13.67-70
Sep. 14.50	14.55	14.15	14.17
Oct. 14.65	14.65	14.20	14.25
Nov. 14.50	14.52	14.27	14.27a
Sales: 17,160,000 lbs.			
Open interest at close Mon., May			
7: May 167, July 1,682, Sept. 1,284,			
Oct. 309, and Nov. 57 lots.			

WEDNESDAY, MAY 9, 1956			
May 12.92	12.92	12.80	12.80
July 13.50	13.50	13.10	13.12
Sep. 14.00	14.00	13.47	13.55
Oct. 14.00	14.00	13.50	13.70
Nov. 14.20	14.20	13.60	13.62b
Sales: 25,160,000 lbs.			
Open interest at close Tues., May			
8: May 103, July 1,638, Sept.			
1,309, Oct. 311, and Nov. 66 lots.			

THURSDAY, MAY 10, 1956			
May 12.85	12.90	12.75	12.75b
July 13.22	13.30	13.02	13.20
Sep. 13.60	13.70	13.50	13.60
Oct. 13.70	13.80	13.60	13.67
Nov. 13.75	13.75	13.65	13.70
Sales: 13,000,000 lbs.			
Open interest at close Wed.,			
May 9: May 96, July 1,586, Sept.			
1,294, Oct. 313, and Nov. 64 lots.			

FRESH PORK CUTS	
Job Lot	Car Lot
44 Loins, 12/dn. 41 1/2	
43 Loins, 12/16 40n	
36 Loins, 16/20 36	
34 1/2 @ 35 20/up 34 @ 34 1/2	
27 1/2 @ 28 Bost. Butts, 4/8 26	
26 Bost. Butts, 8/12 25 1/2	
26 Bost. Butts, 8/up 25 1/2	
32 @ 32 1/2 Ribs, 3/dn. 31 1/2	
23 Ribs, 3/5 22 @ 22 1/2	
18 Ribs, 5/up 18n	

OTHER CELLAR CUTS	
Fresh or Frozen	Cured
9 1/2n Square Jowls unq.	
8 1/2 Jowl Butts, Loose 8 1/2b	
9n Jowl Butts, Boxed unq.	

CHGO. FRESH PORK AND PORK PRODUCTS

May 8, 1956	
(L.C.I. prices)	
Hams, skinned, 10/12 43	
Hams, skinned, 12/14 43	
Hams, skinned, 14/16 43	
Picnics, 4/6 lbs., loose 23	
Picnics, 6/8 lbs. 22	
Pork loins, bon'ls 65	
Shoulders, 16/dn., loose 25	
Pork livers 10 1/2 @ 11	
Tenderloins, fresh, 10's.64 67	
Neck bones, bbls. 6 1/2 @ 7 1/2	
Ears, 30's 12	
Feet, s.c., 30's 6 @ 7	

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in jobs lots only)	
Pork trim., reg. 40% 10	
bbls. 10	
Pork trim., guar. 50% 11	
lean, bbls. 11	
Pork trim., 80% lean, 26 1/2	
bbls. 26 1/2	
Pork trim., 95% lean, 36 @ 37	
bbls. 36 @ 37	
Pork head meat, trim. 18	
Pork cheek meat, trim. 24	

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago \$15.50	
Refined lard, 50-lb. cartons, f.o.b. Chicago 15.00	
Kettle rendered tierces, f.o.b. Chicago 16.00	
Leaf kettle rendered tierces, f.o.b. Chicago 16.50	
Lard flakes 17.75	
Neutral tierces, f.o.b. Chicago 17.25	
Standard shortening, N. & S. (del.) 24.25	
Hydro. shortening, N. & S. 25.25	

WEEK'S LARD PRICES

P.S. or	P.S. or	Ref. in
D. R.	D. R.	50-lb.
Cash	Loose	tins
Tierces	(Open	(Open
(Bd. Trade)	Mkt.)	Mkt.)
May 4 13.60n 11 1/2 @ 11 1/2 13.87 1/2n		
May 5 13.60n 11.37 1/2n 13.87 1/2n		
May 7 13.60n 11.75n 13.75n		
May 8 13.32 1/2n 11.50n 13.50n		
May 9 12.80n 10.75 12.75n		
May 10 12.75n 10.75n 12.75n		

HOG VALUES VARY UNEVENLY THIS WEEK

(Chicago costs and credits, first two days of the week)

Although live hog costs were down, lower prices on pork resulted in a retreat on cut-out values. Light hogs, which returned positive margins for a few weeks, joined the other two classes in the minus column.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$11.13	\$16.04	\$10.80	\$15.19	\$10.52	\$14.89
Fat cuts, lard	4.00	5.88	4.16	5.89	3.94	5.41
Ribs, trimms., etc.	1.49	2.14	1.35	1.88	1.26	1.75
Cost of hogs	\$14.95		\$15.36		\$15.07	
Condemnation loss	.07		.07		.07	
Handling, overhead	2.00		1.81		1.67	
TOTAL COST	\$17.02	\$24.49	\$17.24	\$24.28	\$16.71	\$23.37
TOTAL VALUE	16.71	24.06	16.31	22.96	15.79	22.65
Cutting margin	-.31	-.43	-.93	-.93	-.92	-.72
Margin last week	+.01	+.02	-.55	-.79	-.91	-1.22

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles May 8	San Francisco May 8	No. Portland May 8
FRESH PORK (Carcass): Packer style		(Shipper style)	(Shipper style)
80-120 lbs., U.S. 1-3	None quoted	\$28.00 @ 29.00	None quoted
120-170 lbs., U.S. 1-3	\$27.50 @ 28.50	26.00 @ 28.00	\$25.50 @ 27.00
FRESH PORK CUTS: No. 1:			
LOINS:			
8-10 lbs.	42.00 @ 47.00	47.00 @ 49.00	45.00 @ 48.00
10-12 lbs.	42.00 @ 47.00	48.00 @ 51.00	45.00 @ 48.00
12-16 lbs.	42.00 @ 47.00	47.00 @ 50.00	44.00 @ 48.00
PICNICS: (Smoked)			
4-8 lbs.	27.00 @ 33.00	28.00 @ 32.00	29.00 @ 34.00
HAMS, Skinned:			
12-16 lbs.	49.00 @ 54.00	52.00 @ 56.00	48.00 @ 54.00
16-18 lbs.	46.00 @ 52.00	50.00 @ 54.00	46.00 @ 52.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	32.00 @ 39.00	38.00 @ 42.00	34.00 @ 37.00
8-10 lbs.	30.00 @ 34.00	36.00 @ 40.00	32.00 @ 35.00
10-12 lbs.	28.00 @ 33.00	34.00 @ 38.00	30.00 @ 32.00
LARD, Refined:			
1-lb. carton 16.00 @ 18.50		17.50 @ 19.00	14.50 @ 17.50
50-lb. cartons & cans	15.00 @ 18.00	17.00 @ 18.00	None quoted
Tierces 14.25 @ 17.50		16.00 @ 17.00	12.50 @ 16.50

N. Y. FRESH PORK CUTS

May 8, 1956	
(L.C.I. prices)	
Pork loins, 8/12 Western	
Pork loins, 12/16 39.00 @ 42.00	
Hams, sknd., 10/14 39.00 @ 41.00	
Hams, sknd., 16/18 40.00 @ 48.00	
Boston Butts, 4/8 30.00 @ 34.00	
Regular picnics, 4/8 24.00 @ 26.00	
Spareribs, 3/down 33.00 @ 36.00	
Pork trim., regular 28.00	
Pork trim., spec. 80% 44.00	
City	
Hams, sknd., 10/14 \$41.50 @ 47.00	
Pork loins, 8/12 42.00 @ 45.00	
Pork loins, 12/16 42.00 @ 44.00	
Boston Butts, 4/8 29.50 @ 35.00	
Picnics, 4/8 24.00 @ 26.00	
Spareribs, 3/down 34.00 @ 38.00	

N. Y. DRESSED HOGS

(L.C.I. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$25.25 @ 28.25
75 to 100 lbs.	25.25 @ 28.25
100 to 125 lbs.	25.25 @ 28.25
125 to 150 lbs.	25.25 @ 28.25

CHGO. WHOLESALE SMOKED MEATS

May 8, 1956	
Hams, skinned, 14/16 lbs., (Av.)	
wrapped 48 1/2	
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped 50	
Hams, skinned, 16/18 lbs.,	
wrapped 47	
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped 40	
Bacon, fancy trimmed, brisket	
off, 8/10 lbs., wrapped 28 1/2	
Bacon, fancy sq. cut, seedless	
12/14 lbs., wrapped 28	
Bacon, No. 1 sliced, 1-lb. heat	
seal, self service pkg. 40	

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended May 5, 1956 was 9.9, the U. S. Department of Agriculture has reported. This ratio compared with the 9.9 ratio for the preceding week and 11.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.532, \$1.538 and \$1.488 per bu. during the three periods, respectively.

Lard in Philippines

Hog lard is virtually never used in the Philippine Republic, but pork fat trimmings are used with either rice or vegetables in certain dishes. Raw pork fat is used for frying and other cooking. Coconut oil is the common commercial cooking fat.

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WEEK

prices on
ht hogs,
s, joined

270 lbs.—
Value
per cwt.
in.
yield
\$14.89
5.41
1.75

\$23.37
22.05
—\$ 1.32
— 1.22

RICES

o. Portland
May 8
pper style)
one quoted
5.50@27.00

5.00@48.00
5.00@48.00
4.00@48.00
(Smoked)
9.00@34.00

8.00@54.00
6.00@52.00

4.00@37.00
32.00@35.00
30.00@32.00

4.50@17.50
None quoted
2.50@16.50

ATIOS

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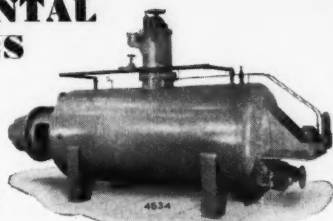
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BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, May 9, 1956

BLOOD

Unground, per unit of ammonia
(bulk) *5.25@5.50n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *5.75n
Med. test *5.50n
High test *5.25n
Liquid stick, tank curs *1.50@1.75

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged... \$ 77.50@ 85.00
50% meat, bone scraps, bulk 75.00@ 80.00
55% meat scraps, bagged 90.00
60% digester tankage, bagged 75.00@ 80.00
60% digester tankage, bulk 72.50@ 77.50
80% blood meal, bagged 110.00@120.00
Steamed bone meal, bagged 87.50
(spec. prep.) 70.00
60% steamed bone meal, bagged... 67.50@ 70.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia 4.25@4.50
Hoof meal, per unit ammonia 6.00@6.25

DRY RENDERED TANKAGE

Low test, per unit prot. *1.30@1.35n
Med. test, per unit prot. *1.25n
High test, per unit prot. *1.20n

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.85@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00
Cattle jaws, scraps and knuckles,
per ton 55.00@57.00
Pig skin scraps and trimmings 6.75@ 7.00

ANIMAL HAIR

Winter coll dried, per ton *125.00@135.00
Summer coll dried, per ton *60.00@ 65.00
Cattle switches, per piece 4@5 1/4
Winter processed, gray, lb. 21 1/2
Summer processed, gray, lb. 13@14

TALLOW and GREASES

Wednesday, May 9, 1956

In moderate trade late last week, price quotations were reduced by 1/8c. Bleachable fancy tallow sold at 7 3/8c, prime tallow at 7 1/8c, and special tallow at 6 7/8c, all c.a.f. Chicago. Choice white grease, all hog, was offered out freely at 9c, c.a.f. New York, but met bids of 8 5/8 @ 8 3/4c. Inquiry on bleachable fancy tallow, same delivery point, was at 7 3/4c.

On Friday, another 1/8c decline took place, with bleachable fancy tallow sold at 7 1/4c, c.a.f. Chicago. Some resale choice white grease, all hog was on the market at 8 3/4c, delivered East.

Some consumers were reportedly listing available offerings on Monday of the new week. Edible tallow was available at 11 1/2c, Chicago, but bid at 10 3/4 @ 11c. Bleachable fancy tallow was bid at 7 1/2 @ 7 3/4c, c.a.f. East, product considered.

A few tanks of bleachable fancy tallow traded at 7 1/4c, c.a.f. Chicago, on Tuesday. Some consumers' ideas were steady to fractionally lower, with bids of 7 1/8 @ 7 1/4c, Chicago, heard.

Choice white grease, all hog, sold at 8 3/8c, c.a.f. East. Bleachable fancy tallow sold at 7 1/2 @ 7 5/8c, same consuming point. Inquiry on good packer production bleachable fancy tallow was at 7 5/8c, c.a.f. East. Edible tallow was reported available at 11 1/4c, Chicago, and bid at around 10 3/4c. The same was available at 11c, f.o.b. River.

At midweek, a few tanks of bleachable fancy tallow traded at 7 1/8c, c.a.f. Chicago. Choice white grease, all hog, was bid at 8 1/4c, c.a.f. East, but held fractionally higher. Bleachable fancy tallow was bid at 7 1/2 @ 7 5/8c, c.a.f. East, product quality considered. Edible tallow was available at 11c, Chicago, and 11c, f.o.b. various outside points.

TALLOWs: Wednesday's quotations: edible tallow, 11c; original fancy tallow, 7 5/8c; bleachable fancy tallow, 7 1/8c; prime tallow, 6 7/8c; special tallow, 6 1/2 @ 6 5/8; No. 1 tallow, 6 1/4 @ 6 3/8c; and No. 2 tallow, 5 3/4 @ 6c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7 1/8c; B-white grease, 6 1/2 @ 6 3/8c; yellow grease, 6 1/4 @ 6 3/8c; house grease,

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6c; and brown grease, 5½c. Choice white grease, all hog, was quoted at 8¾c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, May 9, 1956

Dried blood was quoted Wednesday at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50@4.75 f.o.b. per unit of ammonia and dry rendered tankage was priced at \$1.45.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAY 4, 1956

	Open	High	Low	Close	Prev. Close
May	18.30	18.30	18.30	18.33b	18.25
July	18.60	18.60	18.60	18.66	18.55b
Sept.	17.75	17.75	17.75	17.77b	17.66
Oct.	16.50b	16.50b	16.50b	16.99b	16.54b
Dec.	16.26b	16.26b	16.26b	16.24	16.24
Jan.	16.25b	16.25b	16.25b	16.25b	16.20b
Mar.	16.10b	16.10b	16.10b	16.23	16.10b
May	16.10b	16.10b	16.10b	16.18	16.12b

Sales: 276 lots.

MONDAY, MAY 7, 1956

	Open	High	Low	Close	Prev. Close
May	18.20b	18.30	18.30	18.29b	18.33b
July	18.50	18.65	18.65	18.62	18.66
Sept.	17.75	17.83	17.58	17.78b	17.77b
Oct.	16.60b	16.65	16.60	16.64	16.69b
Dec.	16.15b	16.30	16.10	16.30	16.34
Jan.	16.15b	16.30	16.30	16.20b	16.25b
Mar.	16.00b	16.26	16.08	16.20b	16.23
May	16.15b	16.22	16.06	16.22	16.18

Sales: 279 lots.

TUESDAY, MAY 8, 1956

	Open	High	Low	Close	Prev. Close
May	18.05b	18.10	17.65	17.15b	18.29b
July	18.50	18.50	17.65	17.74	18.62
Sept.	17.57	17.65	17.14	17.16	17.78b
Oct.	16.40b	16.36	16.09	16.09	16.64
Dec.	16.00b	16.25	15.82	15.82	16.30
Jan.	16.05b	16.20	16.20	15.70b	16.20b
Mar.	16.00b	16.15	15.90	15.67b	16.20b
May	16.00b	16.15	15.72	15.72	16.22

Sales: 534 lots.

WEDNESDAY, MAY 9, 1956

	Open	High	Low	Close	Prev. Close
May	17.20b	17.50	17.20	17.18b	17.15b
July	17.70	17.85	17.40	17.48	17.74
Sept.	17.38	17.38	16.95	17.01	17.16
Oct.	16.20b	16.27	16.15	15.96b	16.09
Dec.	15.95	15.95	15.74	15.78	15.82
Jan.	15.85b	15.82	15.82	15.75b	15.70b
Mar.	15.80b	15.82	15.70	15.75	15.67b
May	15.80b	15.80	15.80	15.70b	15.72

Sales: 719 lots.

VEGETABLE OILS

Wednesday, May 9, 1956

Crude cottonseed, carlots, f.o.b.	15	@15¼pd
Valley	15	@15¼pd
Southeast	15	@15¼pd
Texas	15	@15¼pd
Corn oil in tanks, f.o.b. mills	15	@15¼pd
Soybean oil, Decatur basis	14	@14¼pd
Peanut oil, f.o.b. mills	16	@16¼pd
Coconut oil, f.o.b. Pacific Coast	12	@12¼pd
Cottonseed futures:		
Midwest and West Coast	13	@13¼pd
East	13	@13¼pd

OLEOMARGARINE

Wednesday, May 9, 1956

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	25
Water churned pastry	24

OLEO OILS

Wednesday, May 9, 1956

Prime oleo stearine (slack barrels)	13¼
Extra oleo oil (drums)	10@16¼

n—nominal. n—asked. pd—paid.

Shortening, Ed. Oil Shipments

Shipments of shortening and edible oil in March totaled 383,459,000 lbs. according to the Institute of Shortening and Edible oils. This compared with 395,315,000 lbs. shipped in February and 356,288,000 lbs. a year ago. Of the March, 1956 total, 154,791,000 lbs. was shortening and 209,796,000 lbs. was edible oil.

HIDES AND SKINS

Persistent lower bids resulted in a moderate trade of big packer hides at reduced levels — Small packer hide market also maintaining a soft undertone.

CHICAGO

PACKER HIDES: A light trade came about late last week. Heavy native steers and heavy native cows sold ½c lower. River heavy native steers sold at 12c, and northern production traded at 12½c. Heavy native cows sold at 13c.

Moderate trade on some selections came about at the start of the new week, and at steady to lower quotations. All-light native steers sold at 15c, heavy native steers at 12c, heavy native cows at 13c, and River light native cows at 17½c. Colorados were bid ½c lower; however, last reported trading was at 9½c.

Continued weakness was evident at midweek. Butt-brands sold at 9½c, and May takeoff Colorados at 9c. April takeoff Colorados sold at 8½c. Denver branded cows were quoted at 11½c, Northern at 12c, and Southwesterns at 12½c. Light native cows were quoted at 16@17c, nominal. Native bulls were listed at 10½c and branded bulls at 9½c.

SMALL PACKER AND COUNTRY HIDES: Buyers more or less maintained a "waiting attitude," consequently some product was reported available at ½c lower. The 50-lb. natives were reported held at 14½c, and branded selections at 13½c. Later, the 50-lb. natives were quoted at 14@14½c, and branded at 13@13½c. The 60-lb. natives were quoted at 10c and branded selections at 9c.

CALFSKINS AND KIPSKINS: Northern calfskins, 10@15-lb. weights sold at 50c, and 10-lb. down sold at 45c. All-weight northern calfskins

brought 45c, and 47½c. Kipskins were offered 2c lower.

SHEEPSKINS: Asking price on the No. 1 shearlings was quoted at 2.75, but without buying interest. No. 2 shearlings sold at 2.00. Fall clips traded at 3.00@3.15. In other movement, a large quantity of No. 1's brought 2.50@2.75, and No. 2's sold at 1.90. Additional fall clips moved at 3.10@3.25.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended May 9, 1956	Cor. Week 1955
Lt. Nat. steers	15n	14 @14½n
Hvy. Nat. steers	11½@12n	11 @11½n
Ex. Lgt. steers	9½	18n
Butt brnd. steers	9½	10½n
Col. steers	9	10n
Hvy. Tex. steers	9½n	10½n
Lgt. Tex. steers	17n	14½n
Ex. lgt. Tex.	12½@13n	15½@16n
Hvy. Nat. cows	12½@13n	11½@12n
Lt. Nat. cows	16 @17n	13½@14n
Branded cows	11½@12½n	10½@11½n
Nat. bulls	10½	9n
Branded bulls	9½n	8n
Calfskins:		
Nor., 10/15	47½@52½	42½
10/down	45n	47½
Kips. Nor., nat., 15/25	36n	29n

SMALL PACKER HIDES

STERS AND COWS:		
60 lbs. and over	11	9½@10n
50 lbs.	14½	11n

SMALL PACKER SKINS

Calfskins, all wts.	31 @35	35n
Kipskins, all wts.	23	22 @23n

SHEEPSKINS

Packer shearlings,		
No. 1	2.50@2.75	2.90
Dry Pelts	25@26n	27½@28n
Horsehides, Untrim.	9.25@9.50	8.00@8.50

N.Y. HIDE FUTURES

FRIDAY, MAY 4, 1956

	Open	High	Low	Close
July	12.95b	13.05	13.05	13.00b-10a
Oct.	13.25	13.39	13.25	13.30b-36a
Jan.	13.50b	13.65	13.51	13.55b-65a
Apr.	13.70b	13.85	13.70	13.75b-85a
July	13.85b	13.95	13.85	13.95b-14.05a
Oct.	14.00b	14.15	14.00	14.15b-30a

Sales: 23 lots.

MONDAY, MAY 7, 1956

	Open	High	Low	Close
July	13.00b	13.00	12.88	12.80b-86a
Oct.	13.35b	13.35	13.10	13.10
Jan.	13.55b	13.56	13.35	13.35b-41a
Apr.	13.75b	13.75	13.55	13.55b-65a
July	13.95b	13.95	13.75	13.75b-85a
Oct.	14.15b	14.15	13.95	13.95b-14.05a

Sales: 31 lots.

TUESDAY, MAY 8, 1956

	Open	High	Low	Close
July	12.75b	12.77	12.51	12.49b-52a
Oct.	13.10	13.10	12.89	12.89
Jan.	13.31	13.31	13.13	13.20
Apr.	13.49b	13.49	13.20	13.42b-50n
July	13.69b	13.69	13.55	13.65b-75a
Oct.	13.85b	13.85	13.60	13.80b-14.00n

Sales: 95 lots.

WEDNESDAY, MAY 9, 1956

	Open	High	Low	Close
July	13.45b	12.74	12.68	12.72
Oct.	12.52b	13.10	13.00	13.05b-12a
Jan.	13.00-02	13.35	13.23	13.35b-48a
Apr.	13.23	13.23	13.00	13.55b-65a
July	13.65b	13.65	13.50	13.75b-85a
Oct.	13.85b	13.85	13.60	13.95b-14.05a

Sales: 14 lots.

THURSDAY, MAY 10, 1956

	Open	High	Low	Close
July	12.65b	12.90	12.74	12.74
Oct.	13.00b	13.25	13.10	13.10
Jan.	13.38b	13.40	13.40	13.40b-45a
Apr.	13.50b	13.50	13.30	13.60b-70a
July	13.75b	13.75	13.50	13.80b-90a
Oct.	13.94b	13.94	13.70	14.00b-10a

Sales: 38 lots.

F-O Exports Continue High

Exports of fats and oils continued at high levels in March. An estimated \$40,000,000 worth exported in March was being encouraged by a high level of foreign economic activity, short oilseed crops and U. S. government programs. Larger quantities of lard, tallow, soybean oil, and soybeans were shipped. Lower prices limited the value increase for lard. Higher prices held value up for cottonseed oil despite a nearly 100,000,000-lb. drop in quantity.

LIVESTOCK MARKETS... Weekly Review

World 1955 Stock Population Growth Smallest In Years

With most of the large meat producing countries of the world looking for outside markets for their surpluses, livestock numbers of the world last year increased some over the count of the year before. Increases were generally small percentage-wise over the year before, but totals were larger than prewar. The hog population was reported to have established a new all-time record by the close of 1955 and was sharply higher than prewar, with sheep numbers up in most large-production areas.

The world cattle population as reported by the Foreign Agricultural Service, totaled about 918,000,000 head on January 1, 1956. Percentage-wise, the increase was comparatively small over the count for the previous year, but 22 per cent larger than prewar. The world's cattle population has increased successively in each of the last nine years, but last year's rate of increase was the smallest since the war. By continents, the January 1, 1956 world cattle population was listed as follows: North America, 135,100,000; Europe, 106,700,000; Asia, 342,500,000; South America, 148,300,000; Africa, 97,400,000; Oceania, 22,600,000; and U.S.S.R., 65,000,000 head indicated.

The hog population, increasing at its smallest rate since the war, reached an all-time record of 373,000,000 head. This was 27 per cent larger than prewar and 52 per cent above the low level of 1946-50. The 8 per cent increase in hog numbers in North America was countered by much smaller increases on other continents and even decreases in still others. Numbers increased by 4,500,000 in the United States last year. By con-

tinents, the January 1 1956 hog population was listed as follows: North American, 74,000,000; Europe, 95,800,000; Asia, 102,800,000; South America, 43,200,000; Africa, 3,900,000; Oceania, 2,200,000; and U.S.S.R., 51,000,000 head.

The world sheep population at the start of 1956 was placed at 910,000,000 head, up about 16,000,000 from a year earlier. Numbers increased in all major areas, except in North America. North America had 39,000,000; Europe, 122,500,000; Asia, 184,600,000; South America, 130,000,000; Africa 128,500,000; Oceania, 177,000,000; and U.S.S.R., 128,000,000 head.

CCA Convention May 23-26

About 1,200 members of the Colorado Cattlemen's Association are expected to attend the organization's 89th annual convention May 23-26 at Colorado Springs, it has been announced. Experts from various branches of agriculture, and the livestock and meat industry will be present to help discuss problems of the industry as speakers and as panel members.

ST. LOUIS HOGS IN MARCH

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co.:

	1956	1955
Hogs received	278,475	203,119
Highest top prices	\$16.25	\$18.50
Lowest top price	15.25	17.25
Average price	15.09	17.29
Average weight, lbs.	219	220

LIVESTOCK CARLOADINGS

A total of 7,546 railroad cars was loaded with livestock in the week ended April 28, the Association of American Railroads has reported. This was 1,594 cars fewer than in the corresponding week of 1955.

March Livestock Costs To Packers Below Year Earlier

Packers operating under federal inspection in March bought all of their meat animals at prices lower than those a year earlier.

Average cost of cattle in March at \$15.76 was 14 per cent less than in 1955, calves at \$16.99 cost 5 per cent less than in 1955, hogs at \$12.83 had 81 per cent of the 1955 value and lambs averaging \$18.99 cost 10 per cent less than the year before.

The 1,565,971 cattle, 646,706 calves 6,326,637 hogs and 1,215,816 sheep and lambs slaughtered in March had dressed yields of:

	Mar., 1956	Mar., 1955
	1,000 lbs.	1,000 lbs.
Beef	888,128	822,722
Veal	70,768	68,145
Pork (carcass wt.)	1,109,146	1,069,567
Lamb and mutton	59,290	61,429
Totals	2,127,632	1,961,863
Pork excl. lard	803,772	749,899
Lard production	224,101	189,884
Rendered pork fat	11,349	9,787

Average live weights of livestock butchered in March were:

	Mar., 1956	Mar., 1955
	lbs.	lbs.
All cattle	1,007.8	976.7
Steers ¹	1,047.2	1,002.8
Heifers ¹	895.3	866.2
Cows ¹	1,009.9	996.2
Calves	197.2	185.8
Hogs	230.6	230.2
Sheep and lambs	162.1	163.2

Dressed yields per 100 lbs. live weight for the two months were:

	Mar., 1956	Mar., 1955
	Per Cent	Per Cent
Cattle	56.5	55.5
Calves	55.9	56.0
Hogs ²	76.2	77.0
Sheep and lambs	47.9	48.0
Lard per 100 lbs. hog	15.4	14.5
Lard per animal (lbs.)	35.5	34.6

Average dressed weights of livestock compared as follows:

	Mar., 1956	Mar., 1955
	lbs.	lbs.
Cattle	569.4	542.1
Calves	110.2	104.0
Hogs	175.7	184.2
Sheep and lambs	48.9	49.5

¹Included in cattle.

²Subtract 7.0 to get packer style average.

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THE NATIONAL PROVISIONER

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 5, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 14,793 hogs; Shippers, 6,765 hogs; and others, 20,772 hogs. Totals: 27,766 cattle, 1,311 calves, 42,280 hogs, and 3,350 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour... 3,305 691 2,064 2,516
Swift... 3,121 903 3,167 1,941
Wilson... 1,557 ... 4,338 ...
Butchers, 6,422 3 1,119 1,183
Others... 1,117 ... 1,643 6,080

Totals, 15,522 1,597 12,331 14,720

OMAHA

Cattle Calves Hogs Sheep
Armour... 7,365 6,944 823
Cudahy... 4,203 6,710 1,193
Swift... 5,189 6,160 1,111
Wilson... 3,279 5,160 1,054
Am. Stores 972 ...
Cornhusker, 1,062 ...
O'Neill... 753 ...
Neb. Beef, 745 ...
Gr. Omaha, 819 ...
Hofschmidt, 1,287 ...
Roth... 1,038 ...
Kingman... 1,705 ...
Others... 1,894 9,604 ...

Totals, 30,311 34,527 4,181

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour... 3,670 644 11,571 357
Swift... 4,373 1,915 11,917 780
Hunter... 1,324 ... 8,019 ...
Hill... ... 2,215 ...
Krey... ... 1,827 ...

Totals, 9,367 2,559 41,549 1,137

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 4,095 359 1,265 5,984
Armour... 3,875 473 8,817 1,901
Others... 4,951 ... 3,120 1,166

Totals, 12,921 832 23,202 9,051

*Do not include 142 cattle, 122 calves, 6,541 hogs and 4,062 sheep direct to packers.

ST. LOUIS CITY

Cattle Calves Hogs Sheep
Armour... 4,319 2 6,356 1,314
S.C. Dr. ... 2,879 ...
Swift... 4,197 ... 5,038 943
Butchers, 751 2 ...
Others... 6,887 14 14,606 111

Totals, 19,033 18 26,000 2,368

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 1,467 439 2,410 ...
Dunn... 95 ...
Sandlower... 82 ...
Dodd... 154 ... 709 ...
Excel... 893 ...
Kansas... 600 ... 2,289 ...
Armour... 60 ... 3,061 ...
Swift... 1,281 ... 158 1,454

Totals, 4,630 439 3,277 6,804

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 1,170 96 1,482 1,704
Wilson... 1,369 184 1,979 1,931
Others... 3,725 213 1,254 ...

Totals* 6,264 493 4,715 3,635

*Do not include 1,483 cattle, 200 calves, 13,892 hogs and 4,876 sheep direct to packers.

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 6,745 3,654 16,691 1,361
Bartusch... 1,330 ...
Rifkin... 1,035 ...
Superior, 2,086 ...
Swift... 7,550 2,976 24,053 1,491
Others... 2,110 2,786 8,873 595

Totals, 20,856 9,416 49,602 3,447

CINCINNATI

Cattle Calves Hogs Sheep
Gall... ... 297
Schlachter... 209 ... 12
Others... 4,270 1,455 14,288 41

Totals, 4,539 1,477 14,228 297

LOS ANGELES

Cattle Calves Hogs Sheep
Armour... 180 64 ...
Cudahy... 71 ... 24 ...
Wilson... 138 ...
Comm'l... 917 ...
Ideal... 821 ...
United... 743 1 445 ...
Atlas... 650 ...
Acme... 428 ...
Salter... 427 ...
Gr. West... 394 ...
Others... 3,482 577 831 ...

Totals, 8,576 642 1,360 ...

MILWAUKEE

Cattle Calves Hogs Sheep
Packers... 1,179 4,193 5,321 207
Butchers... 3,463 1,721 92 411

Totals, 4,642 5,911 5,413 618

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 1,754 533 1,308 8,020
Swift... 1,369 947 1,304 10,764
Blue...
Bonnet... 397 23 77 ...
City... 445 18 75 ...
Rosenthal... 190 75 ...

Totals, 4,055 1,596 2,764 18,784

TOTAL PACKER PURCHASES

Week ended May 5 week 1955
Cattle... 266,582 182,624 172,828
Hogs... 261,188 311,504 248,389
Sheep... 68,392 93,360 117,624

CORN BELT DIRECT TRADING

Des Moines, May 9—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. 1-3:
120-180 lbs. \$12.25@14.50
180-240 lbs. 14.10@15.50
240-270 lbs. 13.50@15.05
270-330 lbs. 13.25@14.55

Sows:
270-330 lbs. 13.50@14.25
330-400 lbs. 13.00@13.75
400-550 lbs. 11.50@13.15

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last year
May 3	46,000	80,000	35,000
May 4	64,000	63,000	30,500
May 5	25,000	37,000	30,000
May 7	47,000	85,000	66,000
May 8	51,000	55,000	53,000
May 9	55,000	66,500	35,500

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, May 9 were reported as follows:

CATTLE: Cwt.
Steers, prime None qtd.
Steers, good & ch. \$17.75@21.00
Heifers, good & ch. 17.00@18.00
Cows, util. & com'l. 11.00@13.50
Cows, can. & cut. 10.50@12.50
Bulls, util. & com'l. 14.00@16.00
Bulls, good (beef) 13.00@13.50

VEALERS:
Choice & prime \$24.00@25.00
Good & choice 21.50@24.50
Calves, gd. & ch. 16.50@20.50

HOGS:
U.S. 1-3, 120/180 \$11.50@15.50
U.S. 1-3, 180/200 15.50@16.00
U.S. 1-3, 200/220 15.75@16.00
U.S. 1-3, 220/240 15.75@16.00
U.S. 1-3, 240/270 15.00@15.75
U.S. 1-3, 270/300 14.75@15.25
Sows, ch., 270/360 13.00@14.00

LAMBS (Shorn):
Gd. & ch. (No. 1) \$20.00@22.00
Springers, util. 21.00 only

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended May 5, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	14,077	11,617	38,612	41,015
Baltimore, Philadelphia	8,343	1,014	28,721	2,498
Cin., Cleve., Detroit, Indpls.	18,687	8,254	101,421	13,942
Chicago Area	29,066	7,842	63,202	4,525
St. Paul-Wis. Area ²	34,567	27,348	103,282	7,506
St. Louis Area ³	16,848	6,067	91,522	5,718
St. Paul City	12,098	158	20,901	2,230
Omaha	31,766	709	72,895	11,073
Kansas City	16,615	3,123	31,692	8,193
Iowa-So. Minnesota ⁴	31,860	13,455	282,333	24,133
Louisville, Evansville, Nashville, Memphis	9,785	9,421	59,489	Available
Georgia-Alabama Area ⁵	6,456	3,100	27,769	...
St. Jo'h, Wichita, Okla. City	19,712	3,278	56,221	17,179
Ft. Worth, Dallas, San Antonio	15,431	5,904	18,905	23,901
Denver, Ogden, Salt Lake City	18,974	1,225	16,366	19,285
Los Angeles, San Fran. Area ⁶	27,210	2,665	35,819	27,704
Portland, Seattle, Spokane	7,195	554	15,287	4,030
GRAND TOTALS	318,690	105,674	1,089,387	213,241
Totals previous week	312,935	105,596	1,146,103	226,312
Totals same week 1955	318,870	111,000	881,481	259,776

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 28 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	1000 lbs. and over	Good and Choice	Choice	Grade B ¹ Dressed	Good	Handy weights	
Toronto	\$17.84	\$20.00	\$25.00	\$22.50	\$22.25	\$23.68	\$24.11	
Montreal	18.00	21.00	18.95	18.55	22.15	24.00	19.50	
Winnipeg	16.87	18.39	25.41	23.62	19.30	20.00	19.75	
Calgary	16.34	18.22	22.20	25.25	19.33	20.80	18.72	
Edmonton	16.00	17.75	24.50	25.00	19.95	21.50	18.85	
Lethbridge	15.87	18.00	19.12	20.60	18.00	
Pr. Albert	15.90	17.50	22.50	21.00	18.60	19.50	17.10	
Moose Jaw	16.00	17.25	19.50	19.00	18.00	19.50	...	
Saskatoon	16.25	17.25	20.50	23.50	18.00	19.50	...	
Regina	15.90	17.35	22.50	21.20	18.00	19.50	...	
Vancouver	16.95	18.50	23.25	...	20.15	23.15	...	

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended May 4:

	Cattle	Calves	Hogs
Week ended May 4	3,705	667	14,641
Week previous five days	3,236	603	13,090
Corresponding week last year	4,249	1,736	8,121

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, on Wednesday, May 9 were reported as follows:

CATTLE: Cwt.
Steers, ch. & pr. \$20.50@21.00
Steers, gd. & ch. 18.00@20.50
Heifers, gd. & pr. 16.50@21.00
Cows, util. & com'l. 11.50@13.00
Cows, can. & cut. 9.50@12.00
Bulls, util. & com'l. 13.00@14.00

VEALERS:
Good & choice \$18.00@22.00
Calves, gd. & ch. 17.00@19.00

HOGS:
U.S. 1-3, 180/200 \$14.50@15.75
U.S. 1-3, 200/220 15.25@16.00
U.S. 1-3, 220/240 15.25@16.00
U.S. 1-3, 240/270 15.00@15.50
U.S. 1-3, 270/300 14.25@15.75
Sows, ch., 270/360 13.50@14.00

LAMBS:
Good & choice None qtd.
Springers \$27.00@28.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, May 9 were reported as follows:

CATTLE: Cwt.
Steers, prime None qtd.
Steers, choice \$19.00@21.50
Steers, good 17.00@18.50
Steers, com'l. 15.00@16.75
Heifers, prime 15.00@16.75
Heifers, gd. & ch. 18.00@20.50
Cows, util. & com'l. 12.00@13.50
Cows, can. & cut. 10.00@12.00
Bulls, util. & com'l. 13.50@15.00
Bulls, good (beef) 11.00@12.50

HOGS:
U.S. 1-3, 180/200 \$15.00@15.75
U.S. 1-3, 200/220 15.50@16.00
U.S. 1-3, 220/240 15.00@16.00
U.S. 1-3, 240/270 15.00@15.75
U.S. 1-3, 270/300 14.25@15.75
Sows, ch., 270/360 14.00@14.75

LAMBS (Shorn):
Choice \$23.00@24.00
Springers 17.00@28.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended May 5, 1956, compared:

CATTLE			
Week Ended	Prev. Week	Cor.	
May 5	1955	1955	
Chicago ¹ ...	27,766	27,026	23,477
Kan. City ² ...	17,119	15,399	15,419
Omaha ³ ...	27,821	30,949	30,960
E. St. Louis ⁴ ...	11,926	12,765	10,071
St. Joseph ⁵ ...	12,186	12,288	10,128
Sioux City ⁶ ...	12,901	14,006	7,940
Wichita ⁷ ...	4,432	4,261	5,513
New York & Jer. City ⁸ ...	14,077	14,006	11,833
Okla. City ⁹ ...	8,440	9,903	12,028
Cincinnati ¹⁰ ...	5,083	4,402	4,718
Denver ¹¹ ...	22,072	13,834	4,718
St. Paul ¹² ...	18,746	19,229	16,622
Milwaukee ¹³ ...	4,613	4,788	5,234
Totals	165,110	191,104	168,377

HOGS			
Chicago ¹ ...	35,515	42,276	33,162
Kan. City ² ...	12,331	13,750	10,386
Omaha ³ ...	43,279	48,450	38,102
E. St. Louis ⁴ ...	41,549	50,123	28,989
St. Joseph ⁵ ...	25,213	32,280	20,867
Sioux City ⁶ ...	19,384	20,742	2,925
Wichita ⁷ ...	9,803	10,553	11,664
New York & Jer. City ⁸ ...	43,612	59,882	54,839
Okla. City ⁹ ...	18,007	16,409	9,827
Cincinnati ¹⁰ ...	3,453	12,563	12,945
Denver ¹¹ ...	16,123	10,603	10,603
St. Paul ¹² ...	40,729	43,925	33,718
Milwaukee ¹³ ...	5,413	5,484	4,451
Totals	298,888	372,600	280,580

SHEEP			
Chicago ¹ ...	3,350	3,872	3,906
Kan. City ² ...	14,720	10,001	14,305
Omaha ³ ...	7,005	6,955	12,452
E. St. Louis ⁴ ...	1,137	1,350	5,341
St. Joseph ⁵ ...	11,947	9,580	10,078
Sioux City ⁶ ...	2,078	3,862	2,825
Wichita ⁷ ...	5,350	...	3,635
New York & Jer. City ⁸ ...	41,015	46,410	50,116
Okla. City ⁹ ...	8,511	6,358	5,889
Cincinnati ¹⁰ ...	3,440	333	53
Denver ¹¹ ...	25,044	11,413	11,413
St. Paul ¹² ...	2,852	2,030	3,072
Milwaukee ¹³ ...	618	466	242
Totals	99,013	116,362	122,927

*Cattle and calves.
 †Federally inspected slaughter, including directs.
 ‡Stockyards sales for local slaughter.
 §Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended April 28:

Week Ended	Same Week
Apr. 28	1955

CATTLE		
Western Canada...	17,724	14,819
Eastern Canada...	19,871	18,333
Totals	37,595	33,152

HOGS		
Western Canada...	61,552	51,093
Eastern Canada...	65,564	60,134
Totals	127,116	111,227

SHEEP		
Western Canada...	2,371	2,234
Eastern Canada...	2,705	1,469
Totals	5,076	3,703

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 5:

Cattle Calves Hogs Sheep			
Salable	214	41	14
Total (incl. directs)	6,123	2,880	23,243
Prev. week	201	31	...
Salable	201	31	...
Total (incl. directs)	5,485	2,522	24,708

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
May 3...	116	91	4,256	105
May 4...	1,265	256	6,222	623
May 5...	116	91	4,256	105
May 7...	18,446	427	10,520	1,041
May 8...	7,000	400	11,500	1,200
May 9...	13,000	300	11,500	7,000
*Week so far...	38,446	1,127	33,520	2,941
Wk. ago...	47,868	1,163	33,070	4,944
Yr. ago...	33,567	1,530	36,055	8,105
2 years ago...	40,759	1,039	27,959	2,243
*Including 343 cattle, 4,988 hogs and 1,164 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
May 3...	3,154	31	1,693	40
May 4...	2,757	...	540	15
May 5...	243	...	402	146
May 7...	6,346	17	1,014	...
May 8...	3,000	...	2,000	200
May 9...	2,000	...	2,000	...
*Week so far...	11,346	17	5,014	200
Wk. ago...	18,147	67	8,350	1,233
Yr. ago...	14,904	89	6,655	2,922
2 years ago...	14,133	126	5,600	572

MAY RECEIPTS

	1956	1955
Cattle	68,001	64,068
Calves	2,740	3,007
Hogs	80,633	65,918
Sheep	6,801	16,337

MAY SHIPMENTS

	1956	1955
Cattle	31,259	24,024
Hogs	10,112	14,546
Sheep	1,212	5,875

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., May 9:

	Week ended	Week ended
	May 9	May 2
Packers' purch...	35,401	40,021
Shippers' purch...	8,228	9,498
Totals	43,629	49,519

CANADIAN KILL

Inspected slaughter of livestock in Canada in Mar., 1956-55 compared, as reported by the Dominion Department of Agriculture:

	Mar. 1956	Mar. 1955
Cattle	159,918	148,956
Calves	87,933	79,467
Hogs	590,117	535,705
Sheep	32,385	29,871

Average dressed weights of livestock slaughtered in the two months were (lbs.):

	Mar. 1956	Mar. 1955
Cattle	510.1	513.5
Calves	104.5	106.5
Hogs	139.1	158.3
Sheep	45.6	45.6

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, May 4 with comparisons:

Week to date	Cattle	Hogs	Sheep
281,000	439,000	114,000	
Previous week	315,000	498,000	167,000
Same Wk. 1955	328,000	387,000	216,000
date	4,969,000	9,722,000	2,894,000
date	4,950,000	8,195,000	3,214,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended May 3:

Cattle Calves Hogs Sheep			
Los Ang.	9,200	850	1,200
N. P. land.	3,385	420	2,000
San Fran.	650	100	1,050

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 8 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. M.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1-3:

	Chicago	Kansas City	Omaha	St. Paul
120-140 lbs.	\$12.50-13.50	None qtd.	None qtd.	None qtd.
140-160 lbs.	13.50-14.25	None qtd.	None qtd.	None qtd.
160-180 lbs.	14.25-15.25	\$13.50-15.00	\$14.00-15.00	\$14.25-15.00
180-200 lbs.	15.00-15.75	14.25-15.85	14.75-15.50	15.00-15.75
200-220 lbs.	15.00-15.75	15.10-15.85	15.00-15.50	15.00-15.75
220-240 lbs.	15.00-15.75	15.10-15.85	15.00-15.50	15.00-15.75
240-270 lbs.	14.50-15.50	15.00-15.25	14.75-15.25	14.75-16.00
270-300 lbs.	14.25-15.25	14.50-15.10	14.50-15.00	14.25-15.00
300-330 lbs.	14.00-15.00	14.00-14.75	14.00-14.50	14.00-15.00
330-360 lbs.	13.50-14.50	13.50-14.50	13.50-14.00	13.00-14.00
Medium:				
160-220 lbs.	13.00-14.50	12.50-14.50	13.00-14.50	13.25-14.75

13.75-14.75

Choice:

270-300 lbs.	13.25-13.50	None qtd.	13.50-13.75	14.00-14.25	14.00-14.25
300-330 lbs.	13.25-13.50	13.75-14.00	13.50-13.75	13.75-14.00	13.75-14.00
330-360 lbs.	13.00-13.50	13.25-14.00	13.25-13.75	13.25-14.00	13.25-13.75
360-400 lbs.	12.75-13.25	12.75-13.50	12.75-13.50	13.00-13.75	12.50-13.25
400-450 lbs.	12.50-13.00	12.25-12.75	12.25-13.00	12.75-13.50	12.25-12.50
450-550 lbs.	11.75-12.75	11.75-12.50	12.00-12.50	12.00-12.75	11.75-12.25

BOARS:

All wts.	8.00- 9.50	6.00- 8.00	None qtd.	None qtd.	None qtd.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700- 900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	None qtd.	None qtd.	22.00-24.50	None qtd.
1100-1300 lbs.	None qtd.	22.00-23.00	21.00-23.50	21.50-24.50	None qtd.
1300-1500 lbs.	None qtd.	None qtd.	20.75-23.00	21.00-24.25	None qtd.

Choice:

700- 900 lbs.	None qtd.	21.00-23.00	None qtd.	18.75-22.00	None qtd.
900-1100 lbs.	20.50-21.50	21.50-23.50	20.00-22.00	18.75-22.00	20.00-21.00
1100-1300 lbs.	20.00-21.50	21.00-23.00	20.00-22.00	18.75-22.00	19.50-20.50
1300-1500 lbs.	19.00-21.00	20.50-22.00	19.50-21.50	18.50-21.50	18.50-20.50

Good:

700- 900 lbs.	17.00-18.50	16.50-18.50	16.00-17.00	16.50-18.00	16.00-17.50
900-1100 lbs.	17.50-18.50	16.75-19.00	16.50-17.00	17.00-18.00	16.50-18.00
1100-1300 lbs.	17.00-18.00	16.50-18.50	16.00-17.00	17.00-18.00	16.50-18.00

Commercial,

all wts.	16.00-17.50	15.00-16.00	13.00-15.50	14.00-15.50	14.00-16.50
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Utility,

all wts.	13.75-16.00	14.00-15.00	12.00-13.00	13.00-14.00	12.50-14.00
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HEIFERS:

Prime:

600- 800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	21.00-22.00	None qtd.	21.25-22.25	None qtd.

Choice:

600- 800 lbs.	19.00-20.00	19.00-21.50	19.00-21.00	19.00-21.25	18.00-20.00
800-1000 lbs.	19.00-20.00	19.00-21.50	19.00-21.00	19.00-21.25	18.00-20.00

Good:

500- 700 lbs.	16.00-18.00	16.50-18.00	15.50-17.00	16.50-18.50	16.00-17.50
700- 900 lbs.	16.00-18.00	16.50-18.00	16.00-17.00	16.50-18.50	16.00-17.50

Commercial,

all wts.	14.50-15.50	15.00-16.00	14.50-15.50	14.00-15.00	14.00-16.50
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Utility,

all wts.	13.00-14.50	13.00-15.00	13.00-14.50	12.50-14.00	12.50-14.00
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COWS:

Commercial,

all wts.	13.00-13.50	12
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ETS

nesday,
rketings

St. Paul

None qtd.
None qtd.
4.75-16.25
5.00-16.25
5.00-16.25
5.00-16.25
4.75-16.00
4.25-15.00
4.00-15.00
5.00-14.00

3.75-14.75

4.00-14.25
3.75-14.00
3.25-13.75
2.50-13.25
2.25-12.50
1.75-12.25

None qtd.

None qtd.
None qtd.
None qtd.
None qtd.

None qtd.
0.00-21.00
9.50-20.50
8.50-20.00

6.00-17.50
6.50-18.00
6.50-18.00

4.00-16.50

2.50-14.00

None qtd.
None qtd.

8.00-20.00
8.00-20.00

6.00-17.50
6.00-17.50

4.00-16.50

2.50-14.00

12.50-13.50

11.50-12.50

9.00-11.00

12.00-13.00
12.00-13.00
14.00-15.00
13.00-14.00

23.00-25.00
15.00-20.00

17.00-20.00
12.00-17.00

21.00-23.00
19.00-21.00

22.00-24.00
19.50-22.00

None qtd.

4.50- 6.50
3.00- 4.50

SIONER